Rolling into Spring with **Roulade Cakes**

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STRAWBERRY CREAM CAKE
page 60

57 Recipes for a **Sweeter Spring**

STELLAR STRAWBERRY RECIPES: **Cream Cake, Whoopie Pies,** and More

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IRISH CREAM LOAF CAKE

Blending the decadent flavors of velvety Irish cream liqueur and bittersweet chocolate, this loaf cake requires little effort yet delivers a big, sweet payoff. Made extra rich with European-style Kerrygold Unsalted Butter, every crumb is a lovely homage to sweet Irish flavor.

Makes 1 (8½x4½-inch) cake

- **⅔ cup (150 grams) Kerrygold Unsalted Butter, softened**
- **¾ cup (165 grams) firmly packed dark brown sugar**
- **⅓ cup (67 grams) granulated sugar**
- **2 large eggs (100 grams), room temperature**
- **1 large egg yolk (19 grams), room temperature**
- **2½ teaspoons (10 grams) vanilla extract**
- **1⅔ cups (208 grams) all-purpose flour**
- **1 teaspoon (3 grams) kosher salt**
- **½ teaspoon (2.5 grams) baking powder**
- **¼ cup (60 grams) sour cream, room temperature**
- **¼ cup (60 grams) Irish cream liqueur, room temperature**
- **1½ tablespoons (22.5 grams) water, room temperature**
- **4 ounces (113 grams) 60% cacao bittersweet chocolate, chopped into ¼-inch pieces (about ⅔ cup)**
- **Irish Cream Glaze (recipe follows)**

1. Preheat oven to 325°F (170°C). Spray a light-colored metal 8½x4½-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium-low speed just until combined. Increase mixer speed to medium, and beat until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs and egg yolk, one at a time, beating well after each addition. Beat in vanilla.

3. In a medium bowl, whisk together flour, salt, and baking powder. In a small bowl, whisk together sour cream, liqueur, and 1½ tablespoons (22.5 grams) water. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream mixture, beginning and ending with flour mixture, beating just until combined after each addition and stopping to scrape sides of bowl. Fold in chocolate. Spoon batter into prepared pan; using a small offset spatula, spread into an even layer.

4. Bake for 50 minutes. Rotate pan, and bake until a wooden pick inserted in center comes out clean and an instant-read thermometer registers 200°F (93°C) to 205°F (96°C), 25 to 30 minutes more, loosely covering with foil during final 15 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Spoon and spread Irish Cream Glaze onto cooled cake as desired before serving.

Irish Cream Glaze

Makes about 1 cup

- **1¾ cups (210 grams) confectioners' sugar**
- **2 tablespoons (30 grams) Irish cream liqueur, room temperature**
- **2 tablespoons (28 grams) Kerrygold Unsalted Butter, melted**
- **1½ tablespoons (22.5 grams) water, room temperature**
- **½ teaspoon (2 grams) vanilla extract**
- **¼ teaspoon kosher salt**

1. In a medium bowl, stir together confectioners' sugar, liqueur, melted butter, 1½ tablespoons (22.5 grams) water, vanilla, and salt until smooth and well combined. Use immediately.

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Brian serving his just-baked Tunnel of Fudge Cake at the Bundt Baking Retreat.

Swedish Cinnamon Rolls

Bûche de Noël

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WHAT DOES SPRING MEAN FOR BAKERS?

For some of you, it means a time to clean and pare down the kitchen, making open space for that beloved Bundt pan or copper whisk to shine. For others, it's a chance to incorporate the first seasonal strawberries, tender herbs, and alliums into your recipes. But I think for all of us, spring is the time to enjoy renewal and fresh starts.

Our March/April issue promises to bring that sense of rejuvenation back to your baking. Just take a look at our gorgeous cover star, Strawberry Cream Cake. Adorned with strawberries and packed with silky cream filling on top of a delicate sponge, this is a spring must-bake. Among the recipes for bright spring roulades and light strawberry-packed desserts, you can also find rich, creamy cheesecake recipes from Japan, Germany, and more. Then there's my favorite recipe collection to date, our Baking with Cereal roundup, featuring my obsession: an Apple Jacks-rich poke cake. If you're searching for something more down-to-earth, look over our Prized Potato feature, where the magical tuber shines in curry hand pies, focaccia, and a savory galette. For those looking forward to celebrating Easter, let me direct you to our origin story on hot cross buns (page 107). I've long adored this Old-World recipe, and discovering the tale behind its classic shape and flavor has made it all the more special.

We're also welcoming back a sense of adventure with our travel piece, City of Brotherly Loaves. Philadelphia, Pennsylvania, has a long, rich baking tradition I've been dying to explore, and it's got me thinking of the many trips *Bake from Scratch* has planned for this year. As I begin to look forward to our 2022 baking retreats, I'd love to take a moment to recognize the amazing retreats that brought so many bakers together last year.

We kicked off a truly magical year of travel in the summer with our Southern Baking Retreat in the hometown of *Bake from Scratch*, Birmingham, Alabama. We tackled the classics, from lane cake to tomato pie, digging deep into the recipes that make the South such a rich baking destination. On hand to teach alongside me were our baking and pastry editor, Tricia Manzanero Stuedeman, and our test kitchen director, Laura Crandall. Some of our bakers joined virtually to watch

Bakers at the Southern Baking Retreat in Birmingham, Alabama

Edd Kimber led our group on a tour of Borough Market.

Making Chelsea buns at Leiths School of Food and Wine

Bakers at Cambridge Cookery

me whip together the perfect angel biscuit and Laura frost a mile-high coconut cake. With generous support from Williams Sonoma, Wolf Gourmet, Zwilling, Smithey Ironware, and Schermer Pecans, our bakers had the best equipment and ingredients. To conclude the retreat, we dined at Bottega, one of the top restaurants in the state and one of the restaurants where James Beard Award-winning pastry chef Dolester Miles serves her famous desserts.

For our next trip, we traveled across the pond for our British Baking Retreat. Kicking it off in London, England, at Leiths School of Food and Wine, Edd Kimber of *The Great British Bake Off* fame greeted our attendees with a lovely lesson on modern puddings. Edd also gave us a delicious tour of Borough Market, London's oldest food market and home to the incredible Bread Ahead bakery. Then we were whisked away to Cambridge Cookery, where professional bakers led our group in bake-alongs for Battenberg cake (check out our The Essential . . . Battenberg on page 43), English muffins, and shortbread. We closed our British adventure the best way we knew how, with a toast at The Milestone Hotel, our London base.

Brian, Edd Kimber, and friends at the British Baking Retreat

Bakers at the Bundt Baking Retreat in Minneapolis, Minnesota, home of Nordic Ware

Monkey Bread Bundt

Shopping at Nordic Ware

Bakers on a Nordic Ware Factory Tour

Next up, we headed to the baking heartland of the US: Minneapolis, Minnesota. Ever since I first visited Nordic Ware's incredible headquarters, I knew I had to bring my fellow bakers along on a Bundt cake pilgrimage. So, a special thank-you is in order to our sponsors Nordic Ware, Schermer Pecans, and Simply Organic for making this dream come true! Classes were held at Cooks of Crocus Hill St. Paul and designed to create the next generation of Bundt baking pros. Tricia and Laura returned to teach alongside me in nailing tricky Bundt cake swirls, fillings, and glazes. We even took on the original recipe that launched the Bundt pan craze: the Tunnel of Fudge Cake. If you're looking for a tiny taste of the trip, our Cinnamon Swirl Bundt on page 77 is one of the other cakes we perfected during the Bundt baking retreat. But perhaps the best part of the trip was the personalized tour of the Nordic Ware factory led by Jennifer Dalquist, a third-generation leader of the company, who shared the story of how her grandparents changed the baking world with the Bundt pan. No attendee left empty-handed—each one grabbed a new Bundt pan of their choice to bring back to their home kitchen. Now, that's a souvenir I can get behind.

Our final baking retreat is one that is particularly near and dear to my heart: a holiday jaunt in Paris, France. Bake-along sessions were held at La Cuisine Paris, a cookery school we have come to know and love. Standard French pâtisserie, such as macarons, tarte Tatin, and pâte à choux, all made an appearance, but special love was given to holiday classics like the frangipane-filled *galette des rois*. Between tours of the famed Bastille Market and teatime at Le Bristol Hotel, bakers enjoyed Champagne cruises on the Seine and walks through the glittering Parisian Christmas markets. How did we cap off such a magical trip? With copper, of course. Each participant received a Mauviel copper tarte Tatin pan, an instant heirloom piece that will recall all the sweet memories made at the baking retreat.

I have so much more to say about these incredible baking experiences! But at some point, it becomes something I can't just tell you about—I must show you. Here's to the next big baking adventure on the horizon; I hope to see you there.

Happy baking,

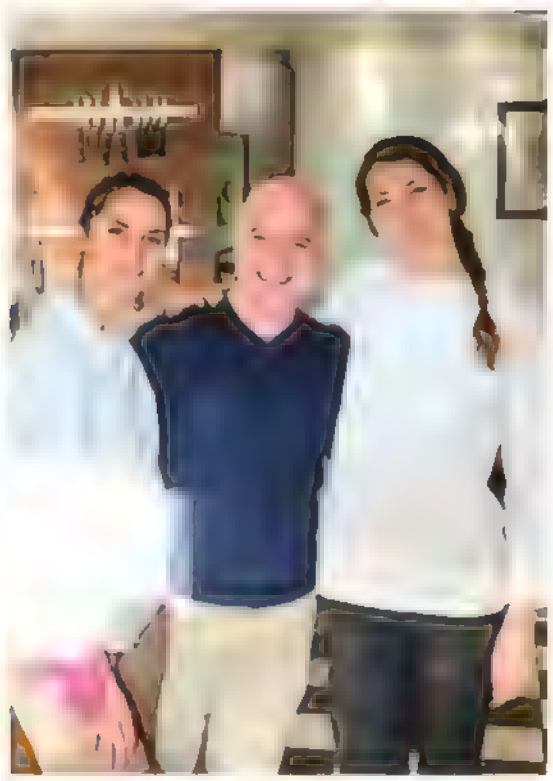
Brian

Brian Hart Hoffman
Editor-in-Chief

Bakers enjoying *galette des rois* and Champagne to toast the end of our Holiday Baking in Paris Retreat.

All smiles and Champagne on the Seine River cruise

Best baking friends



Brian with the instructors at La Cuisine

WANT TO ATTEND A 2022 BAKING RETREAT? Visit *bakefromscratch.com* for all upcoming retreat details. While you're on our website, be sure to subscribe to our newsletter, Preheat, and be the first to get all our upcoming event and retreat announcements. Email me at *bakefromscratch@hoffmanmedia.com* to offer your suggestions on where we should go next!

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For all of the delicious details on these retreats and to register, go to *bakefromscratch.com/baking-retreats*, and to stay up to date on all our baking retreat announcements, sign up for our newsletter, PreHeat!

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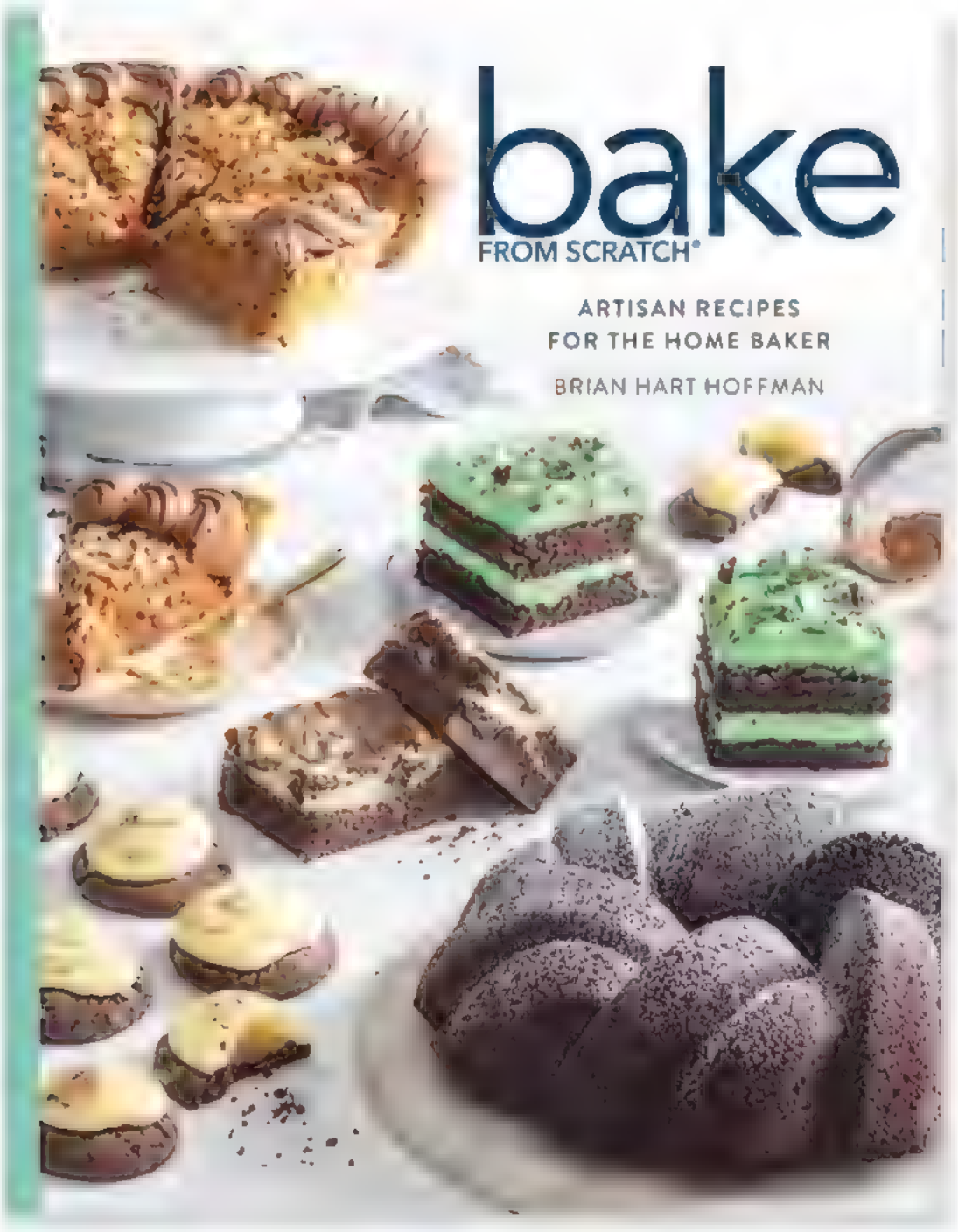
Available at *amazon.com*, $28.99



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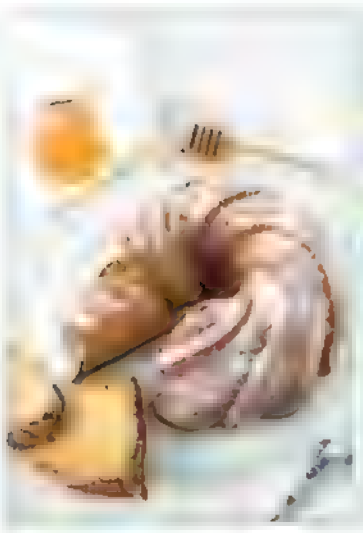

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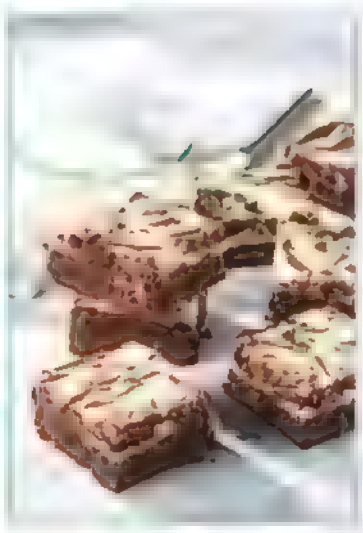

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CREATING COMMUNITY THROUGH BAKING

SAHANA VIJ, 18-YEAR-OLD BAKER AND RECENTLY PUBLISHED AUTHOR OF *BAKE AWAY*, A COOKBOOK INSPIRED BY CREATIVITY, EXPERIENCE, AND EXPRESSION, SHARES THE STORY BEHIND HER LOVE OF BAKING AND WHAT MOVES HER TO CONNECT WITH THE WORLD THROUGH FOOD

What sparked your early interest in baking and drew you in?
Sahana Vij: My parents introduced me into the world of cooking. From a very young age, I grew up around the kitchen filled with spices and new recipes. [When I was] around the age of 5, my mom taught me how to make French toast. I immediately fell in love with the methodology and creativity baking offered. From then on, I began to experiment with recipes online and study cookbooks. I never really repeated the same recipe twice and continued to challenge myself. So, I would say the creative freedom drew me to baking.

What inspired you to write *Bake Away*?
SV: As I mentioned earlier, I always loved to bake. However, throughout middle school and high school, I began to love to write as well. Around my freshman or sophomore year of high school, I asked my parents if I could combine both my passions into a cookbook. Supportive as always, they encouraged me to start writing the recipes. From then on, I wrote, edited, and published *Bake Away*.

One hundred percent of author royalties for this book are being donated to No Kid Hungry. What motivated you to team up with No Kid Hungry?
SV: My mom has always taught me the importance of giving back to the community and the urgent need to care about others in our world. I used to go with my parents to a women's shelter and serve enchiladas, which served as one experience that taught me how food connects us. As I began working on the book, I knew I wanted to give the proceeds to No Kid Hungry because the children who will receive meals from the money are in much more urgent need for it than I am. I chose No Kid Hungry specifically because of how dedicated they are to working with students and helping them regain access to reduced-price and free school meals (especially during COVID-19). I felt it as a duty to give back and help young students regain access to these vital resources.

Do you have a favorite recipe in the new book? What makes it your favorite?
SV: My favorite recipe in the book is the chai cake. I specifically like it because it is a cake (my favorite dessert to make) but also because of the memory tied to it. My mom and my trips to a local Seattle, Washington, tearoom inspired this recipe, allowing me to relive the pot of chai my mom and I shared.

How has travel influenced your baking?
SV: Traveling has greatly influenced my baking because to visit most of my family, I have to travel. Since experiences with my family inspire each recipe throughout the book, the flavors and foods from where they live inspired my recipes.

To learn more about Sahana, be sure to follow her on Instagram (@bakeaway) and find her book, *Bake Away: Twenty Recipes Capturing the Spirit of Creativity, Experience, and Expression*, on her website, *bakeaway.com*.

LIVING THE SWEET LIFE

Meet the three runners-up who are in the business of baking.

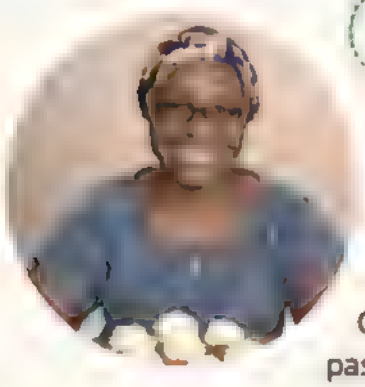
2 STÉPHAN' MARTIN

From the artisanal boulangerie-lined streets of Paris to the citrus-filled city of Winter Garden, FL, Stéphan' Martin continues to make his mark in the pastry world. He was trained at Bellouet Conseil and would like to recognize his baking inspirations from the school and beyond—Philippe Parc, Alexandre Paisant, Jean-Michel Perruchon, and Alan Canteraine.

Stéphan's love for cooking began at 15 and, after owning two bakeries in France and obtaining the title of 'French master craftsman,' he took his talent to America. He and his wife, Véronique, now own Le Petit Paris, where they handcraft specialty breads and pastries for ten farmer's markets in the Orlando area. "Using quality ingredients (for example, imported butter for croissants, and chocolate), we offer the same products as in our French bakeries, from bread baked daily (more than a dozen types) to pastries (croissants, cinnamon rolls, apple turnovers, and many others)," he said.

Beating out thousands of other competitors in the Greatest Baker Competition was yet another notch in his belt. Stéphan' would like to send a big "Merci à tous" to his family, friends, and customers who came together to help boost him to the finals.

www.le-petit-paris.com



3 CAROL MUGO

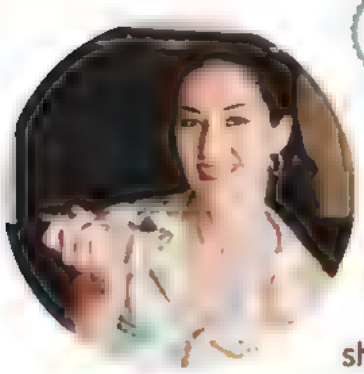
Carol Mugo comes from a long lineage of creative and talented cooks. She was blessed with memories in the kitchen with her grandmothers, mum, and aunties at a very young age. Growing up, her parents fostered her passion for cooking both sweet and savory cuisine, and she was able to refine her skills by learning different culinary methods through education. Baking, however, has always been her favorite course.

Carol's niece and nephew were the inspiration to start her business, The Healthful Baker. Carol aims to ensure that adults and especially children with medical conditions and food allergies and/or sensitivities have easy access to affordable, delicious, and safe desserts they can enjoy without worrying about the ingredients.

Carol is also inspired by Tabitha Brown, of whom she said, "Her faith, magnetic personality, and ability to create simple, yet tasty, dishes in the kitchen while having fun is what I strive for in my bakery."

Carol has her sights set on expanding her business by owning her own commercial kitchen in the near future.

www.thehealthfulbaker.com



4 JULIA JONES

Rounding out the finalists is Julia Jones, a seasoned restaurant manager who has always veered toward the front of house. But, as a well-rounded businesswoman like her inspiration Martha Stewart, she has been honing in on her baking skills. "It takes time and love; baking is a great outlet to share that love with others," she said. "My great-grandma always said I'd become a chef because of how much I loved to eat, so that's what I did! I went to culinary school just like she said."

Julia's signature bake is a classic lemon cream pie with blueberry jam, which you can order from Pie High, a business venture that she will one day expand into a small café or food truck. After all, there should always be somewhere people can go to "enjoy a great cup of coffee and pie."

@getpiehigh

ADVERTISEMENT

Meet Malia Jusczyk – A warrior in and out of the kitchen

By Anne-Marie Pritchett

The Spring 2021 Greatest Baker Competition had thousands of professional and home chefs whipping up beautiful creations with the hopes of winning a grand prize of this feature, $20,000, and one full year's supply of Stuffed Puffs®. As in any competition, there can only be one winner. Introducing Malia Jusczyk—a 13-year old baker who creates magic every time she steps into the kitchen. She is one tough cookie who will not let her battle with Neuroblastoma cancer stop her from doing what she loves—baking and inspiring kids just like her.

MALIA IS A YOUNG CHILD WITH AN OLD SOUL; one who continues to face the odds head-on like a lion, never giving up, never giving in, and finding joy along the way. While she has cooked with family for much of her life, she immersed herself into baking during the pandemic and went from helping her family make cookies to taking the lead. "Malia likes to make everything fresh and from scratch; she's really big on ingredients," said her loving mom, Megan. "She would come home from school, and, because of Covid, they didn't have sports, so she would bake for six hours! What

kind of kid comes home from school and has that kind of dedication and patience? She was so dedicated to learning the craft and making delicious things. She's very big on taste."

Malia lives at the intersection of gratitude, perseverance, fearlessness, and dedication. She knows what she wants (in clothing, baking, etc.) and isn't afraid to go after it. She has already endured something no human should have to go through yet continues to smile and spread love. She truly wants to make the world a better place. "I love working with all ages, but I most love inspiring kids. That's my favorite," Malia said, beaming with light.

During quarantine, she did Zoom calls where she taught others to cook. "She's just so patient. For example, one time, somebody couldn't get their cake balls right, so she stayed on the Zoom for an extra forty minutes to try to help them. She also makes sure to say a nice word to everyone on the call, 'Julia, that looks great,' or 'Gramma, that needs two more minutes, and it'll be fine,'" said Megan. "Malia is a unique child. She's just a special person. Glen and I are lucky to be her parents."

Since she was diagnosed, Malia has had some unique opportunities. She was chosen to be the MLS Revolution honorary captain and carried the flag to goalie Matt Turner. She was also in a Boston Bruins ping pong fundraiser where she played (and won a game) with Patrice Bergeron.

This firecracker is headed for the limelight. She has started her own business called Malia's Sweet Treats, which can be found online at www.customforacause.com. She also has her sights set on being a contestant on a TV cooking show. "I like Disney's Magic Bake-Off and the Kids Baking Championship." Malia's advice to kids who want to learn to bake is, "Never give up on what you love, not only in cooking, but also in life."

"NEVER GIVE UP ON WHAT YOU LOVE, NOT ONLY IN COOKING, BUT ALSO IN LIFE."

Malia's favorite song is Don't Give Up On Me by Andy Grammer. "She'll play it at night when she's feeling low. She says it's such a great message to tell people—that you can have a low moment, but don't beat yourself up about it. Forgive yourself, and it'll be better. The sooner you forgive yourself for that low moment, the easier it is to move forward."

Malia makes an impression on everyone she encounters, but there is no one she inspires more than her mom, dad, little brother, grandparents, and auntie.

@malias_sweet_treat13

This feature is paid advertising for The Greatest Baker Competition and was not produced by Bake from Scratch magazine or its editors.

MALIA'S QUICKFIRE ROUND

Favorite holiday: Christmas
Favorite food: Mozzarella sticks with marinara sauce
Favorite dessert: Macarons
Favorite sports: Soccer, basketball, tennis
Favorite movie: Just Go With It
Hometown: Plainville, Massachusetts
Who do you want to cook with? Rosanna Pansino
Perfect day: I would be baking in paradise for Adam Sandler and his crew
Favorite superpower: Healing powers
Favorite animal: Giraffe
Absolute rule for a day: Everyone has to be kind for an entire day

NO KID HUNGRY

food where they live, where they learn, and where they play. Join in the fight to end childhood hunger at NoKidHungry.org.

from the pantry

HIGH-ALTITUDE BAKING

A SCIENTIFIC LOOK AT HOW TO ADAPT RECIPES FOR MILE-HIGH BAKING

BY KYLE GRACE MILLS

As a magazine devoted to making you a better baker, we wish that we were all on a level playing field. But if you live in Denver, Colorado, Santa Fe, New Mexico, or one of the many other mile-high cities, you know you're working with a different level of pressure—literally. Recipes that are developed at sea level, like those in *Bake from Scratch*, don't always make a smooth jump to the land of rarefied air. It's time we set our sights higher. We're breaking down the hows and whys behind adjusting a recipe for high-altitude baking, translating the science into practical troubleshooting. Because with baking, the sky's the limit.

High-altitude baking can be chalked up to one main factor: low air pressure. Low air pressure affects two aspects of your baking: how quickly it rises (faster) and how quickly it loses moisture (also faster). Leavening agents, from sourdough yeast culture to chemical leavens, work fast and furious in low-pressure environments. Bread proofs faster, and in worst-case scenarios, the bubbly network of gases will pop and collapse under such rapid growth. For moisture, consider that at sea level, water boils at 212°F (100°C), while at 5,500 feet above sea level (the elevation of Denver), water boils at 202°F (94°C). Ten degrees may sound negligible, but your sensitive batters and doughs can feel the difference, drying out much faster. They'll also take longer to bake, needing more time in the oven to set up. We'll break down how each of these things effects specific baked goods below, but keep in mind these two main enemies when battling low pressure: gases expanding too fast and accelerated loss of moisture.

The following charts are here to help you troubleshoot recipes, not reinvent them. Many recipes will work well at high altitudes without any adjustment. But if you're running into issues, use our charts as a new plan of attack. Start small, making one or two adjustments per recipe, like adjusting temperature/bake time and decreasing the sugar. This is all about tinkering and testing until you get the perfect result.

Baked Good	The Problems	The Fixes
Yeast breads	– Dry or gummy crumb – Large air pockets – Collapsing during proofing	– Decrease: yeast by 25% and/or bake time – Increase: liquid, flour, and/or oven temperature – If dough proofs too quickly, punch down dough and allow second rise.
Quick breads	– Dry, crumbly texture – Sunken centers – Pale crust – Streusel and toppings sink into the batter	– Decrease: leavening agent, sugar, fat, and/or bake time – Increase: liquid, flour, and/or oven temperature – Add streusel and topping halfway through the bake time.
Cakes	– Dry, crumbly texture – Flat or fallen layers – Pale crust	– Decrease: leavening, sugar, fat, and/or bake time – Increase: liquid, flour, and/or oven temperature – If cake is leavened through eggs (sponge cake, angel food cake), beat egg whites to soft peaks, not stiff peaks.
Cookies	– Flat cookies – Burnt bottoms – Pale tops – Dry interior	– Decrease: leavening, sugar, fat, and/or bake time – Increase: liquid, flour, and/or oven temperature – Don't overmix your eggs; the excess air bubbles will cause the cookies to collapse.
Bars and brownies	– Burnt edges, raw center – Sunken center – Greasy texture	– Decrease: fat and/or bake time – Increase: liquid, flour, and/or oven temperature – To reduce toughness, try not to overmix batter.
Pastries and pies	– Dry crusts – Pale crusts – Tough texture	– Decrease: bake time – Increase: liquid and/or oven temperature

OVEN TEMPERATURE AND BAKE TIME ADJUSTMENTS:

Baked Good	Oven Temperature	Bake Time (per 30 minutes)
Yeast breads, quick breads, cookies, cakes, bars, brownies, pastries, and pies	Increase temperature by 25°F	Decrease bake time by 5 to 8 minutes
Sponge cakes, chocolate cakes, cheesecakes, and custards	Increase temperature by 15°F	Decrease bake time by 3 to 5 minutes

INGREDIENT ADJUSTMENTS BY ELEVATION:

Elevation (in feet)	Leavening Agent (for every 1 teaspoon)	Flour (for every 1 cup)	Sugar (for every 1 cup)	Liquid (for every 1 cup)	Fat
3,000–5,000	Decrease by ⅛ teaspoon	Increase by 1 tablespoon	Decrease by up to 1 tablespoon	Increase by up to 2 tablespoons	____
5,000–7,000	Decrease by ⅛ to ¼ teaspoon	Increase by 2 tablespoons	Decrease by up to 2 tablespoons	Increase by up to 3 tablespoons	Decrease by up to 1 tablespoon
7,000–9,000	Decrease by ¼ teaspoon	Increase by 3 tablespoons	Decrease by up to 3 tablespoons	Increase by up to 4 tablespoons	Decrease by up to 1½ tablespoons

CARAWAY-SESAME CLOVER ROLLS

Punctuated by the aromatic flavors of sesame and caraway seeds, these lovely clover rolls receive a boon from hearty amber lager. Elevated by Platinum® Yeast from Red Star®, these rolls will become a star of the dinner table.

Makes 12 rolls

- 3½ to 3¾ cups (438 to 469 grams) all-purpose flour, divided
- 1 tablespoon (9 grams) kosher salt
- 2½ teaspoons (7.5 grams) caraway seeds
- 1 (0.25-ounce) package (7 grams) Platinum Yeast
- 1 teaspoon (3 grams) assorted sesame seeds
- ¾ teaspoon (1.5 grams) onion powder
- 1 cup (240 grams) amber lager* (see Notes), room temperature
- ⅓ cup (76 grams) plus 2 tablespoons (28 grams) unsalted butter, melted and divided
- 1 tablespoon (21 grams) clover honey
- 2 large eggs (100 grams), room temperature and divided
- 1 tablespoon (15 grams) water
- Garnish: caraway seeds, assorted sesame seeds

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1½ cups (188 grams) flour, salt, caraway seeds, yeast, sesame seeds, and onion powder at low speed until well combined.

2. In a small microwave-safe liquid-measuring cup, heat lager on high in 10- to 15-second intervals until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add hot lager, ⅓ cup (76 grams) melted butter, and honey to flour mixture; beat at medium speed until combined. Add 1 egg (50 grams); beat until combined. With mixer on low speed, gradually add 2 cups (250 grams) flour, beating just until combined and stopping to scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 8 to 10 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough should pass the windowpane test [see Notes] but may still stick slightly to sides and bottom of bowl.) Turn out dough onto a very lightly floured surface, and shape into a smooth round.

4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 to 50 minutes.

5. Spray a 12-cup muffin pan with cooking spray.

6. Punch down dough; cover and let stand for 10 minutes. Turn out dough onto a clean surface, and divide into 12 portions (about 72 grams each). Divide each portion into 3 pieces (about 24 grams each). Roll each piece into a smooth ball, pinching closed any seams. Place 3 dough balls, seam side down, in each prepared muffin cup. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, 20 to 30 minutes.

7. Preheat oven to 400°F (200°C).

8. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Brush rolls with egg wash; garnish with caraway seeds and sesame seeds, if desired.

9. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 8 to 10 minutes, rotating pan halfway through baking. Gently brush with remaining 2 tablespoons (28 grams) melted butter; garnish with caraway seeds and sesame seeds, if desired. Serve warm or at room temperature. Store in an airtight container for up to 4 days.

**We used Abita Amber Lager.*

Notes: *After pouring beer into a liquid-measuring cup, let stand for 5 to 10 minutes before using. This will allow the foam and carbonation to dissipate.*

To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.

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CHOCOLATE-HAZELNUT-BANANA PUDDING

A LOOK AT HOW THE CLASSIC SOUTHERN DESSERT HAS BECOME FOREVER ENTWINED WITH THE SUNNY YELLOW NABISCO NILLA WAFERS BOX

At the quintessential Southern potluck, the dessert section of the spread represents a treasure trove of secret family recipes, passed from generation to generation through furtive whispers and clandestine instruction. But one dessert you'll inevitably see is the exact opposite of a secret family recipe: banana pudding. Anyone can guess the four cornerstone ingredients—bananas, vanilla pudding/custard, meringue or whipped cream, and Nabisco Nilla Wafers—as the recipe is etched on almost every Nilla Wafers box in existence. The soft vanilla cookie is so key to the banana pudding formula that it seems impossible that one could exist without the other.

In fact, though, early incarnations of the banana pudding recipe predate Nilla Wafers by almost a decade. During the early 1890s, as the once-novelty banana became more readily available, bakers began making a banana-centric take on the English custard-, pound cake-, and fruit-laden trifle. The birth of Nilla Wafers came closely at its heels, first hitting grocery stores in 1898 under the name Vanilla Wafers (the "Nilla" name change wouldn't come until 1967). But when did coexistence cross over into collaboration? Southern home bakers beat Nabisco to the punch, with community cookbooks from the 1920s calling for a pound of Nilla Wafers rather than pound cake for their banana pudding recipes. By the 1940s, Nabisco caught on and began circulating the recipe on boxes, in print ads, and in magazine inserts. As of today, banana pudding has become synonymous with both Nilla Wafers and the enduring Southern good taste.

CHOCOLATE-HAZELNUT-BANANA PUDDING

Makes 6 to 8 servings

Yes, from its banana-and-Vanilla Wafer base to its toasted Swiss Meringue topping, this decadent pudding is made completely from scratch—but with a chocolate-hazelnut twist.

- **3 cups (720 grams) whole milk**
- **½ cup (100 grams) granulated sugar**
- **6 tablespoons (48 grams) cornstarch**
- **3 large eggs (150 grams)**
- **6 large egg yolks (114 grams)**
- **2 tablespoons (16 grams) all-purpose flour**
- **1 tablespoon (18 grams) vanilla bean paste**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ cup (64 grams) chocolate-hazelnut spread***
- **4 cups (800 grams) ¼-inch-sliced ripe bananas (about 5 medium bananas)**
- **Vanilla Wafers (recipe follows)**
- **Swiss Meringue (recipe follows)**

1. Place a fine-mesh sieve over a medium bowl.
2. In a medium saucepan, heat milk over medium heat until steaming. (Do not boil.)
3. In a medium bowl, whisk together sugar, cornstarch, eggs, egg yolks, flour, vanilla bean paste, and salt. Gradually whisk hot milk into sugar mixture. Return mixture to saucepan, and cook over medium heat, whisking constantly, until bubbly and very thick, 4 to 6 minutes. Strain through prepared sieve. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pudding to prevent a skin from forming. Let cool completely.
4. Transfer 2 cups (510 grams) pudding to another medium bowl; whisk in chocolate-hazelnut spread until smooth.
5. In the bottom of a 9-inch square baking dish, place banana slices and Vanilla Wafers in a single layer, alternating between the two. Spoon chocolate-hazelnut pudding on top, smoothing with an offset spatula. Place banana slices and wafers in a single layer, alternating between the two, on top of pudding. Spoon vanilla pudding on top, smoothing with an offset spatula. Place bananas and Vanilla Wafers in a single layer, alternating between the two in a checkerboard-like pattern. Cover and refrigerate for 3 hours or up to overnight. Before serving, spoon Swiss Meringue on top, spreading as desired with an offset spatula. Using a handheld kitchen torch, lightly brown meringue. Decorate with remaining Vanilla Wafers and remaining banana slices. Serve immediately.

**We used Nutella.*

Note: *For softer cookies, refrigerate assembled pudding overnight.*

Vanilla Wafers

Makes 54 cookies

- **3⅓ cups (417 grams) all-purpose flour**
- **½ teaspoon (2.5 grams) baking powder**
- **1½ cups (300 grams) granulated sugar**
- **¾ cup (170 grams) unsalted butter, melted**
- **¼ teaspoon kosher salt**
- **4 large egg whites (120 grams)**
- **2 tablespoons (36 grams) vanilla bean paste**
- **2 teaspoons (8 grams) vanilla extract**

1. Preheat oven to 325°F (170°C). Using a permanent marker, draw 30 (1½-inch) circles each on 2 sheets of parchment paper (60 circles total), and place, marker side down, on 2 rimmed baking sheets.
2. In a medium bowl, whisk together flour and baking powder.
3. In a large bowl, whisk together sugar, melted butter, and salt. Add egg whites, vanilla bean paste, and vanilla extract, whisking until smooth. Fold flour mixture into sugar mixture until smooth. Transfer batter to a pastry bag fitted with a ½-inch round piping tip. Pipe batter into drawn circles. Using a finger dipped in water, smooth tops if necessary.
4. Bake until edges are golden brown, 15 to 20 minutes, rotating pans halfway through baking. Let cool completely on pans. Use Store in an airtight container for up to 3 days.

Swiss Meringue

Makes 2½ cups

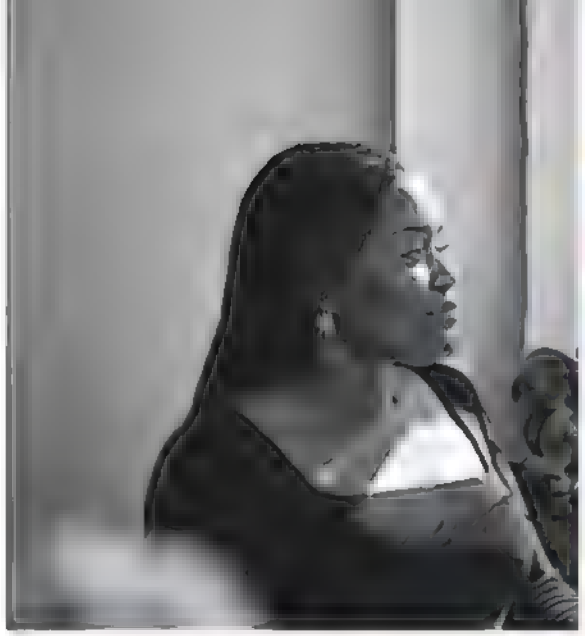
- **1 cup (200 grams) castor sugar**
- **4 large egg whites (120 grams), room temperature**
- **¼ teaspoon cream of tartar**
- **⅛ teaspoon kosher salt**
- **½ teaspoon vanilla extract**

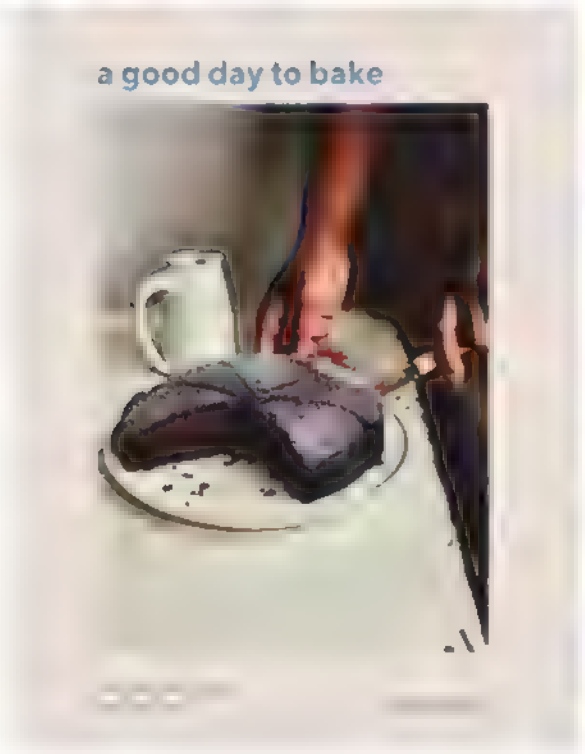
1. In the heatproof bowl of a stand mixer, whisk together castor sugar, egg whites, cream of tartar, and salt. Place bowl over a saucepan of simmering water. Cook, whisking frequently, until sugar completely dissolves and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C).
2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until stiff peaks form and bowl is cool to the touch, 4 to 5 minutes. Beat in vanilla.

THE SWEET SIDE OF SERENITY

BENJAMINA EBUEHI, AN ALUM OF *THE GREAT BRITISH BAKE OFF*, SHARES HER SERENE PHILOSOPHY OF BAKING AND A SNEAK PEEK AT HER NEW COOKBOOK, *A GOOD DAY TO BAKE*

PHOTOGRAPHY BY LAURA EDWARDS





What inspired you to tackle a new cookbook during the COVID-19 pandemic?
Benjamina Ebuehi: After my first cookbook, I was itching to do another. I had so many ideas and recipes I wanted to share, and the pandemic brought about lots of extra time at home in the kitchen to just play around and bake for fun and relaxation. During the pandemic, it was wonderful seeing how many people decided to pick up baking for the first time, trying their hand at banana bread or being adventurous with sourdough. It was encouraging to see people get excited about baking in a way they hadn't before and have the time to just give it a go without needing a reason or occasion. It felt fitting to put a book together that celebrated, in a small way, those times when baking provided us with a welcome distraction from the madness outside, for those days where we'd bake something for friends and family just because, and for the times where the smell and anticipation of fresh bread was the highlight of your day. The pandemic will remain a unique time in all our lives, and this cookbook is my way of marking that.

In your intro, you mention that this cookbook is meant to help people "remember and hold on to those moments of pause." To you, what about baking helps people reconnect with a slower pace and meditate on life's simple pleasures?
BE: For me, even though I bake quite a lot and can do many things without thinking, it still forces me to slow down. For the most part, baking requires your full attention and needs you to be completely focused, and this can help, if even for a short moment, to switch off the noise around you and be completely immersed in what you're doing. There's also a repetitiveness within baking, which I enjoy and reminds me that it's not about the end result. Doesn't matter if your cake comes out a little wonky or your bread is a bit burnt, but being present in the process and just creating something with your hands can be extremely rewarding.

What are some of your favorite recipes in the cookbook?
BE: Always a difficult question! But the ones that stand out now are the Chamomile Lemon Buns and the Plantain and Fennel Quiche. The buns are a favourite because I love the way the floral notes of the tea marry with the buttery dough and sharp lemon. They're so soft on the inside, with a syrupy bottom, and I'm pretty sure I could get through a whole pan of them! The Plantain and Fennel Quiche took quite a few tries to get it just right, but I'm determined to get a plantain recipe into every book I write! It's so representative of my culture and is a staple in my kitchen. It's always fun thinking of new ways to play with it.

The flavors offered in the recipes are so adventurous and unique. Where do you find your inspiration for these interesting combos?
BE: I think I draw inspiration more from restaurants than bakeries. I like to explore flavours and ingredients often used in savoury

cooking and think about how something similar could work in sweeter settings. Which is why, for example, I love using fresh herbs. Everything from sage to tarragon to rosemary can work incredibly well in desserts and cakes to bring more complex and unexpected flavours without much extra effort. A whole new world opens up when we don't restrict ourselves with what flavours are meant for what. Give something new a go and you never know what you could come up with!

Your cookbook is the epitome of pared-down elegance. What attracted you to going for the minimalist styling and decoration?
BE: I've always been drawn to a "less is more" approach. Food is just so beautiful, whether that's in its most raw form or with a little help from our hands, and I find that that speaks volumes without the need for any extra bells and whistles. I want the focus of my cookbooks to be on the bakes, letting the ingredients and processes really shine. They're more than enough. I feel this best evokes a real sense of calm and warmth.

Can you tell us a little bit about your involvement with Luminary Bakery?
BE: Luminary Bakery is an incredible social enterprise bakery that supports women in London who have experienced social disadvantage. Women on the programme learn how to bake absolutely everything from cakes to breads and pastries, as well as employability and life skills. As an ambassador, I teach some master classes and spread the word of the wonderful work that Luminary does. I truly believe that the gifts and talents we have shouldn't be kept to ourselves and should be used to serve and encourage others. I've seen how transformative baking can be, so it's a real privilege to support an organization that wholeheartedly seeks to empower women using a tool that I am so passionate about.

Tell us more about The Sister Table, a community you cofounded with your sister, Bonita. Can you explain its background and why you two decided to create this incredible network?
BE: My sister and I are both quite creative in our own way and always wanted to work together on a project. The Sister Table was born out of our love for hosting friends for dinner and enjoying those precious moments of community around the table. We wanted to replicate this on a bigger scale with women across London and hosted our first brunch club in 2018. It's been a fun ride ever since, hosting numerous brunches, meeting and cooking for some incredible women, and working with cool brands that align with our values. We keep our events quite small to keep it intimate, and a lot of the food is served family style to encourage guests to get to know each other. One of the best things about it has been seeing how many women come to our events on their own and leave with new and meaningful connections.

MISO & WHITE CHOCOLATE COOKIES

Makes 10 large or 16 small cookies

Is there ever a day that can't be improved upon with a fresh baked cookie? The answer is no. Some days you need a thin, crisp, dunkable cookie and other days only a super-thick, weighty cookie like these guys will do. The miso brings a wonderful savoury umami hit that's contrasted with plenty of sweet, creamy white chocolate. You can either make ten very large and satisfying cookies, like I tend to, or if you want them to go further, you can make sixteen more regular-size cookies instead.

½ cup (4¼ ounces/120 grams) unsalted butter, softened
¾ cup (5½ ounces/150 grams) light brown sugar
6 tablespoons (2½ ounces/75 grams) caster (granulated) sugar
3 heaped tablespoons (1¾ ounces/50 grams) white miso
1 teaspoon vanilla bean paste
1 large egg (50 grams)
2¼ cups (10¼ ounces/290 grams) plain (all-purpose) flour
1½ teaspoons baking powder
½ teaspoon bicarbonate of soda (baking soda)
½ teaspoon salt
320 grams (11¼ ounces) white chocolate, roughly chopped

1. In a large bowl and using an electric mixer, cream together the butter, sugars, miso and vanilla on medium-high speed for about 6 minutes until really pale and creamy, scraping down the sides of the bowl halfway. Add the egg and beat for a further minute to combine.
2. In a separate bowl, sift together the flour, baking powder, bicarbonate of soda and salt. Add this to the butter mixture and mix on low speed until just combined. Stir in the chopped white chocolate.
3. Line two baking sheets with baking paper. Scoop the dough evenly onto the baking sheets and form into 10 large cookies or 16 smaller ones, leaving plenty of space between them for spreading. You don't need to roll them into a smooth ball; I quite like them with a bit of a craggy top. Cover with plastic wrap and chill in the refrigerator for at least 2 hours or overnight until firm.
4. Meanwhile, preheat the oven to 180°C (160°C fan/350°F/gas mark 4).
5. Bake for 15–18 minutes, or until the edges are set and the cookies are puffy.
6. Remove from the oven and let them cool before eating.

EARL GREY, ORANGE & WHITE CHOCOLATE TRAYBAKE

Serves 12 (for a smaller, 20-cm/8-in square cake, split the recipe in half)

Earl Grey is my go-to tea for that 3-o'clock pick me up, and is always accompanied with a little slice of something sweet. So, having the tea steeped into the cake kind of kills two birds with one stone. It's floral and citrussy with a soft delicate crumb, extra orange zest complements the bergamot notes in the tea, and it's all topped off with a creamy, white chocolate buttercream. For the days where a cup of tea alone doesn't quite cut it, this is the cake to make.

For the cake

1 cup (7½ fluid ounces/220ml) milk
3 good-quality Earl Grey tea bags
½ cup (4¼ ounces/120 grams) unsalted butter
1 teaspoon vanilla extract
4 large eggs (200 grams)
1½ cups (10 ounces/280 grams) caster (granulated) sugar
Grated zest of 1½ oranges
2 cups (10 ounces/280 grams) plain (all-purpose) flour
2 teaspoons baking powder

For the syrup

Juice of 1 orange
2½ tablespoons (1 ounce/30 grams) caster (granulated) sugar
1 Earl Grey tea bag

For the buttercream frosting

¾ cup (6 ounces/175 grams) unsalted butter, softened
1 cup (4½ ounces/130 grams) icing (confectioners') sugar
¼ teaspoon salt
120 grams (4¼ ounces) white chocolate, melted, plus extra shavings
Flaked (slivered) almonds and dried cornflowers (optional)

1. Preheat the oven to 180°C (160°C fan/350°F/gas mark 4). Grease a 23 x 33-cm (9 x 13-in) sheet pan and line with baking paper, leaving an overhang to help you lift the sponge out later.
2. In a small saucepan, gently heat the milk, tea bags, butter and vanilla until just before the boil. Remove from the heat, cover and let the milk steep and cool for 15 minutes.
3. In the bowl of a stand mixer, whisk the eggs, sugar and two-thirds of the orange zest on high speed for 4–6 minutes or until the eggs are thick, pale and nearly doubled in volume.
4. Remove the tea bags from the cooled milk and with the mixer still running, pour the milk slowly into the eggs. Add the flour and baking powder and beat until you have a smooth, runny batter.
5. Pour the batter into the prepared pan and bake for 35–38 minutes, or until a skewer inserted into the centre comes out clean.
6. While the cake bakes, make the syrup. Heat the orange juice, sugar and tea bag in a small saucepan and bring to the boil. Let it simmer for 1 minute before removing from the heat.

7. While the cake is still warm, prick the surface with a skewer and pour the syrup over the cake, then set aside to cool completely.
8. To make the buttercream frosting, beat the butter in the stand mixer on high speed for 2 minutes until creamy. Add the icing sugar and salt and beat for a further 4–6 minutes until you have a pale, fluffy buttercream. Pour in the melted chocolate and beat for another minute until combined.
9. Spread the frosting evenly on top of the cake, using a palette knife to either smooth it over or to add some texture. Top with the remaining orange zest, white chocolate shavings, flaked almonds, and dried cornflowers, if using, before slicing up.

Recipes excerpted with permission from A Good Day to Bake *by Benjamina Ebuehi published by Quadrille, March 2022.*

BREAD TO CELEBRATE

A GARLIC BREAD PERFECT FOR YOUR EASTER FEAST AND TRADITIONAL IRISH ROLLS TO SERVE THIS ST. PATRICK'S DAY

Waterford Blaa
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Cheesy Garlic-Herb Bread
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WATERFORD BLAAS

Makes 12 rolls

A traditional Irish bread, these gorgeous golden rolls boast a pillowy-soft interior and slightly crisp outer crust that lends just the right amount of satisfying chew. Three separate rises and a healthy helping of yeast give each roll a satisfyingly sweet, malted flavor, and a pat of Dill-Lemon Butter is the bright, herby bite that brings it all together. Trust us when we say there are few breads better fresh from the oven than this.

5¼ to 5½ cups (667 to 699 grams) bread flour, divided, plus more for dusting
2 (0.25-ounce) packages (14 grams) instant yeast*
3¾ teaspoons (11.25 grams) kosher salt
1¾ teaspoons (7 grams) granulated sugar
1⅔ cups (400 grams) hot water (120°F/49°C to 130°F/54°C)
Dill-Lemon Butter (recipe follows), to serve

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1¾ cups (222 grams) flour, yeast, salt, and sugar at low speed just until combined. Add 1⅔ cups (400 grams) hot water; beat until combined, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add 3½ cups (445 grams) flour, beating until combined.

2. Switch to the dough hook attachment. Beat at low speed until dough is relatively smooth and elastic and pulls away from sides of bowl, 6 to 8 minutes; add up to remaining ¼ cup (32 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough should pass the windowpane test; see Note.) Turn out dough onto a clean surface, and shape into a ball.
3. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 40 minutes.
4. Punch down dough; cover and let rise in a warm, draft-free place (75°F/24°C) until nearly doubled in size, about 30 minutes.
5. Spray a 13x9-inch rimmed baking sheet with cooking spray. Line bottom of pan with parchment paper. Very lightly dust parchment with flour.
6. Punch down dough; let stand for 10 minutes. Turn out dough onto a clean surface, and divide into 12 portions (about 89 grams each). Roll portions into balls, pinching closed any seams. Place dough balls, seam side down and evenly spaced, in prepared pan. Gently flatten each into a 2½- to 3-inch round. (It's OK if dough rounds shrink slightly and become more rounded again afterward.) Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, touching, and hold an indentation when poked, 40 to 50 minutes.
7. Preheat oven to 425°F (220°C).
8. Using a fine-mesh sieve, dust tops of rolls with flour.
9. Bake until golden brown and an instant-read thermometer inserted in center registers 200°F (93°C), 15 to 18 minutes, loosely covering with foil during final 6 to 8 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 10 minutes. Serve warm or at room temperature with Dill-Lemon Butter.

**We used Platinum Yeast® from Red Star®.*

Note: *To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.*

Dill-Lemon Butter

Makes about 1 cup

1 cup (227 grams) unsalted butter, room temperature
2 tablespoons (5 grams) chopped fresh dill
2 teaspoons (2 grams) lemon zest
½ teaspoon (1.5 grams) kosher salt

1. In a medium bowl, stir together all ingredients until well combined.

CHEESY GARLIC-HERB BREAD

Makes 2 loaves

This is garlic bread taken to a whole new level. Inspired by the cheesy garlic bliss that is Buca di Beppo garlic bread, this homemade take starts with two freshly baked loaves of bread. The two loaves are then halved and coated in a garlic-herb olive oil and blanketed in Parmesan and mozzarella before going back in the oven to achieve that perfect melted cheese pull. Garnished with basil and dried Italian seasoning, this garlic bread is the ideal addition to your next family pasta night.

Sponge:
½ cup (120 grams) warm water (110°F/43°C to 115°F/46°C)
1 (0.25-ounce) package (7 grams) instant yeast*
1 cup (127 grams) bread flour

Dough:
2 to 2¼ cups (254 to 286 grams) bread flour, divided
½ cup (120 grams) warm water (110°F/43°C to 115°F/46°C)
4 teaspoons (20 grams) extra-virgin olive oil
2¾ teaspoons (8.25 grams) kosher salt
1 large egg white (30 grams), lightly beaten

Topping:

- ½ cup (112 grams) extra-virgin olive oil
- 4 small garlic cloves (10 grams), thinly sliced
- 1 tablespoon (3 grams) finely chopped fresh basil
- ½ teaspoon dried Italian seasoning
- 8 ounces (226 grams) shredded part-skim mozzarella cheese (about 2 cups) (see Notes)
- ¼ cup (24 grams) shredded Parmesan cheese (see Notes)

Garnish: finely chopped fresh basil, dried Italian seasoning

1. For sponge: In the bowl of a stand mixer, whisk together ½ cup (120 grams) warm water and yeast by hand until dissolved and well combined. Add flour; using the paddle attachment, beat at low speed until combined, about 30 seconds, stopping to scrape sides of bowl. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size and very small bubbles appear on surface, about 30 minutes.
2. For dough: Add 2 cups (254 grams) flour, ½ cup (120 grams) warm water, oil, and salt to sponge; beat at low speed just until combined. Switch to the dough hook attachment. Beat at low speed until dough is smooth, just barely sticky, and elastic, 7 to 9 minutes; add up to remaining ¼ cup (32 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough should pass windowpane test; see Notes.)
3. Oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 20 to 30 minutes.
4. Lightly oil a rimmed baking sheet. (See Notes.)
5. Punch down dough; cover and let stand for 10 minutes. Turn out dough onto a clean surface, and divide in half. Place one half smoothest side down. (Keep remaining dough covered with plastic wrap.) Shape dough into a 6x5-inch rectangle, one long side closest to you. Fold top long side toward center, and press to seal. Bring bottom long side up to meet other long side in center; press to seal. Moving from left end to right end, use your right thumb to depress along center of dough while folding dough lengthwise in half; simultaneously use fingertips to seal seam. Roll seam side down; fold and pinch ends under to create a 9x2½-inch loaf with rounded edges. Place on prepared pan. Repeat with remaining dough, and place 2½ to 3 inches away from other loaf on pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, 18 to 20 minutes.
6. Preheat oven to 400°F (200°C).
7. Gently brush loaves with egg white. Using a lame, a razor, or a very sharp paring knife, score bread with 4 (3½- to 4-inch-long) diagonal cuts.
8. Bake until golden brown and an instant-read thermometer inserted in center registers 205°F (96°C), 14 to 17 minutes, rotating pan halfway through baking. Remove from pan, and let cool completely on a wire rack. Leave oven on.
9. For topping: In a small microwave-safe bowl, stir together oil and garlic; heat on high until warm and fragrant, about 1 minute. Stir in basil and Italian seasoning.
10. Using a serrated knife, cut loaves in half lengthwise. Brush garlic oil onto cut sides, evenly dividing garlic slices among loaves. Place bread, cut side up, on a parchment paper-lined baking sheet; sprinkle evenly with cheeses.
11. Bake until cheese is melted, 6 to 10 minutes. Garnish with basil and Italian seasoning, if desired. Serve immediately.

**We used Platinum Yeast® from Red Star®.*

Notes: *For best results, shred the cheese yourself instead of buying preshredded cheese.*

To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.

Be careful not to grease the baking sheet with an oil with a smoke point below 400°F (200°C).

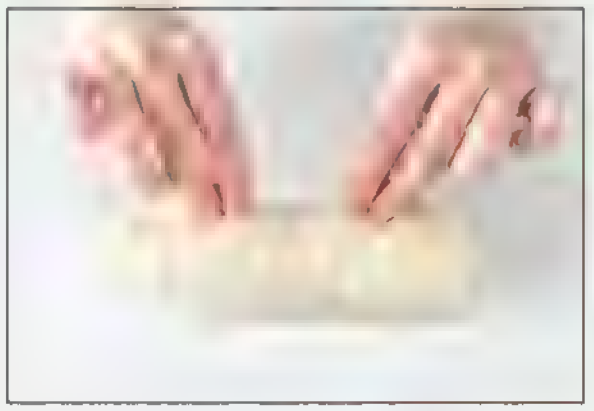
Looking for more spectacular bread recipes? Head to *bakefromscratch.com* and check out our Bread Box collection!

CHEESY GARLIC-HERB BREAD HOW-TO

We show you how to shape, score, and bake your bread for the ultimate garlic bread

1. Shape dough into a 6x5-inch rectangle, one long side closest to you. Fold top long side toward center, and press to seal.

2. Bring bottom long side up to meet other long side in center; press to seal.



3. Moving from left end to right end, use your right thumb to depress along center of dough while folding dough in half lengthwise; simultaneously use fingertips to seal seam.

4. Roll seam side down; fold and pinch ends under to create a 9x2½-inch loaf with rounded edges. Repeat with remaining dough and then allow both loaves to rise.

the essential...

BATTENBERG CAKE

AN IN-DEPTH LOOK AT HOW TO MAKE THE BELOVED BRITISH TEATIME TREAT

BY OLIVIA KAVANAGH

PHOTOGRAPHY BY JIM BATHIE / RECIPE DEVELOPMENT BY MEGAN LANKFORD
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY LILY SIMPSON AND MARY BETH JONES

Stunningly simple yet sophisticated, there are few cakes more iconic and well-suited for an afternoon tea than Battenberg cake. Also referred to as church window cake, checkerboard cake, and domino cake, the Battenberg is believed to be British in origin, but the story surrounding its creation is debated. The most widely known story suggests the cake was created in honor of the marriage of Princess Victoria to Prince Louis of Battenberg in 1884. Whether or not that's true, we may never know. But one thing's certain: Battenberg cake is a British classic that's here to stay.

While the clean and crisp presentation of this cake may appear complex, its construction is really no more difficult than your classic layer cake. In fact, the Battenberg cake is the perfect-size cake to make in the comfort of your home kitchen. We'll show you how to make your own marzipan, mix and divide your cake batters, bake both sponges in a single square pan, and construct a cake even Paul Hollywood would be proud of.

Marzipan, in a Nutshell

Marzipan is not only an essential element of Battenberg cake, but it also gives essence to almond croissants, *galette des rois*, stollen, and many a holiday cookie. So, what is marzipan, and where did it come from? The makings of marzipan are really quite simple: ground almonds are combined with sugar and egg whites to form a pliable dough similar in texture to fondant. However, the origin of marzipan is murkier.

Popular throughout Europe, the Middle East, and Latin America, marzipan's wide reach and simple construction make its origin incredibly difficult to trace. The cities of Lübeck, Germany, Toledo, Spain, and Venice, Italy, all stake claim as the birthplace of marzipan, but marzipan's history seems to date back further than these cities' formations. There is a reference to an almond paste eaten by characters in *Arabian Nights* (also known as *One Thousand and One Nights*), a collection of Middle Eastern folktales compiled during the Islamic Golden Age.

Despite marzipan's muddled origin story, it has clearly been embraced by numerous cultures and is enjoyed worldwide. In Italy, Greece, and Cyprus, marzipan is traditionally eaten at weddings and on religious feast days. Latin America's *mazapán* is made by replacing the traditional almonds with peanuts. In Mexico, pine nuts and pistachios are sometimes substituted for almonds. In the Middle East, you can find marzipan flavored with rose water, honey, and orange blossom water. For Germans and many Northern Europeans, it's considered good luck to receive a small pig made of marzipan during Christmas or New Year celebrations. Marzipan even makes an appearance in some modern mooncake recipes served during the Mid Autumn Festival in China. In the US, sweet marzipan candies, often shaped and colored to look like miniature fruits and vegetables, have gained popularity over the years. With its many versatile forms and flavors, it's no wonder marzipan is so widely loved.

Making Your Marzipan

Wonderfully delicate but filled with sweet notes of vanilla and almond, it really wouldn't be Battenberg without marzipan

1. In the work bowl of a food processor, place confectioners' sugar, flour, and salt; pulse until combined.

2. Add egg white and vanilla, and process until mixture holds together and has the consistency of softened butter. It's OK if your marzipan is a little soft and sticky at this point. After kneading, the marzipan will become smoother and more pliable.

3. Add 1 drop food coloring or until desired color is reached. Keep in mind, with food coloring, less is more. So, start out with one or two drops of food coloring, blitz your marzipan to incorporate, and then add more if you're looking for a more vibrant hue.

4. Lightly dust work surface with confectioners' sugar. Turn out marzipan, and knead until smooth and no longer sticky, dusting with more confectioners' sugar as needed. Shape into a rectangle, and wrap tightly in plastic wrap. Refrigerate for at least 1 hour before using.

Preparing Your Pan

Baking your cakes in the same pan not only saves time but also ensures even doneness in both cakes

1. Preheat oven to 325°F (170°C). Spray an 8-inch square baking pan with baking spray with flour. Cut a piece of parchment paper into at least a 16¼x8-inch rectangle. Fold in half widthwise. From center fold, fold over a 2-inch section. Place parchment in prepared pan with 2-inch section standing up in center to form a divider. Pressing the parchment firmly to the sides of the pan will ensure that both cakes come out rectangular and even in size. If your parchment is laid in your pan correctly, the center divider will be right in the middle of your pan (at the 4-inch mark on a ruler).

Mixing, Dividing, and Baking Your Batters

A single cake batter divided in two, with one colored a gorgeous pink hue, is the key to this cake's classic checkerboard pattern

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla extract.

2. In a medium bowl, whisk together flours, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with ¼ cup (60 grams) cream, beginning and ending with flour mixture, beating just until combined after each addition. It's important that you don't overmix your batter at this point; otherwise, you'll end up with a dense cake.

3. Divide batter between 2 bowls (about 2 cups or 484 grams each). In a small bowl, whisk together ¼ cup (80 grams) jam and 1 drop food coloring until smooth. Add jam mixture to first bowl of batter; fold until combined. Add remaining ¼ cup (60 grams) cream to second bowl of batter; fold just until combined. Spoon each batter into one side of prepared pan.

4. Using a small offset spatula, smooth flat; run tip of spatula through each batter to help release any air bubbles. Tap pan on a kitchen towel-lined counter to help release any air bubbles.

1.
2.

Building Your Battenberg

The simple yet sophisticated appearance of this cake consists of alternating cake layers and strawberry jam used to bind them. The wrapping of marzipan both holds the cake together and gives it a beautiful pink appearance.

1. On a work surface lightly dusted with confectioners' sugar, roll Vanilla Marzipan into a 12x8-inch rectangle (about ⅛ inch thick). Spread jam onto one side of one piece of vanilla cake, and place, jam side down, crosswise in center of marzipan; spread jam onto remaining sides of vanilla cake piece. Spread jam onto one side of one piece of strawberry cake, and place, jam side down, next to vanilla cake piece on marzipan. Spread jam onto exposed sides of strawberry cake piece. Place remaining strawberry cake piece on top of vanilla cake piece on marzipan. Spread jam onto exposed sides of strawberry cake piece, and place remaining vanilla cake piece next to it; spread jam onto exposed sides of vanilla cake piece. Gently press all cake pieces together. Spread remaining jam onto exposed sides of all cake pieces.

2. Trim marzipan flush with short ends of cake. Carefully wrap marzipan around cake, gently pressing to smooth out air pockets and seal. Trim off any excess marzipan if there is any overlap. Place, seam side down, on a serving platter, and refrigerate for at least 30 minutes before serving.

Teatime Pairings

We talked with Lorna Reeves, editor of our sister publication *TeaTime*, to find the proper pairings for this classic teatime dessert

SECOND FLUSH DARJEELING TEA: This black tea, named after the Darjeeling region of India's West Bengal state, is part of the second flush, or second harvest, of Darjeeling tea in June. Unlike the first flush, this tea tends to be much bolder and full-bodied in flavor with a deeper amber color. It is often said to have a muscatel flavor, which would play beautifully with the delicate strawberry and almond flavors in this Battenberg.

EARL GREY TEA: For a more flavored tea, you really can't go wrong with Earl Grey. Its bold bergamot and citrus flavors would serve as the perfect complement to the sweet strawberry flavor of the cake. Plus, the florally notes of Earl Grey add an even greater depth of flavor and would give this cake an even greater springtime feel.

BLACKCURRANT BLACK TEA: Rich and earthy but also slightly sweet and tangy, blackcurrant would be a beautiful balancing flavor to the sweet, berry-forward flavors of this Battenberg. The nutty flavor of almond found in both the cake and the marzipan would also be perfectly highlighted in contrast to the flavors found in this brightly brewed cup of tea.

BATTENBERG CAKE

Makes 1 (7½x3¼-inch) cake

A traditional treat of British teatimes, this checkerboard-patterned cake is sure to spruce up any afternoon tea or sweet springtime gathering. For a fresh and fruity twist, we used strawberry jam in place of the classic apricot to beautifully complement the delicate almond flavor of the cake and Vanilla Marzipan enveloping it.

1 cup (227 grams) unsalted butter, softened
1¼ cups (250 grams) granulated sugar
4 large eggs (200 grams), room temperature
1 teaspoon (4 grams) vanilla extract
1½ cups (188 grams) all-purpose flour
¼ cup (24 grams) blanched superfine almond flour
1 teaspoon (5 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
½ cup (120 grams) heavy whipping cream, room temperature and divided
¾ cup (249 grams) seedless strawberry jam, divided
Pink gel food coloring*
Confectioners' sugar, for dusting
Vanilla Marzipan (recipe follows)

1. Preheat oven to 325°F (170°C). Spray an 8-inch square baking pan with baking spray with flour. Cut a piece of parchment paper into at least a 16¼x8-inch rectangle. Fold in half widthwise. From center fold, fold over a 2-inch section. Place parchment in prepared pan with 2-inch section standing up in center to form a divider.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla extract.
3. In a medium bowl, whisk together flours, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with ¼ cup (60 grams) cream, beginning and ending with flour mixture, beating just until combined after each addition. Divide batter between 2 bowls (about 2 cups or 494 grams each).
4. In a small bowl, whisk together ¼ cup (83 grams) jam and 1 drop food coloring until smooth. Add jam mixture to first bowl of batter; fold until combined.
5. Add remaining ¼ cup (60 grams) cream to second bowl of batter; fold just until combined. Spoon each batter into one side of prepared pan. Using a small offset spatula, smooth flat; run tip of spatula through each batter to help release any air bubbles. Tap pan on a kitchen towel-lined counter to help release any air bubbles.
6. Bake until a wooden pick inserted in center comes out clean and an instant-read thermometer inserted in center registers 205°F (96°C), 45 to 55 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.
7. Using a serrated knife, trim each cooled cake into 2 (7½x1½x1½-inch) rectangles.
8. In another small bowl, whisk remaining ½ cup (166 grams) jam until smooth.
9. On a work surface lightly dusted with confectioners' sugar, roll Vanilla Marzipan into a 12x8-inch rectangle (about ⅛ inch thick). Spread jam onto one side of one piece of vanilla cake, and place, jam side down, crosswise in center of marzipan; spread jam onto remaining sides of vanilla cake piece. Spread jam onto one side of one piece of strawberry cake, and place, jam side down, next to vanilla cake piece on marzipan. Spread jam onto exposed sides of strawberry cake piece. Place remaining strawberry cake piece on top of vanilla cake piece on marzipan. Spread jam onto exposed sides of strawberry cake piece, and place remaining vanilla cake piece next to it; spread jam onto exposed sides of vanilla cake piece. Gently press all cake pieces together. Spread remaining jam onto exposed sides of all cake pieces.
10. Trim marzipan flush with short ends of cake. Carefully wrap marzipan around cake, gently pressing to smooth out air pockets and seal. Trim off any excess marzipan if there is any overlap. Place, seam side down, on a serving platter, and refrigerate for at least 30 minutes before serving.

**We used Wilton Color Right Pink Food Color.*

Vanilla Marzipan

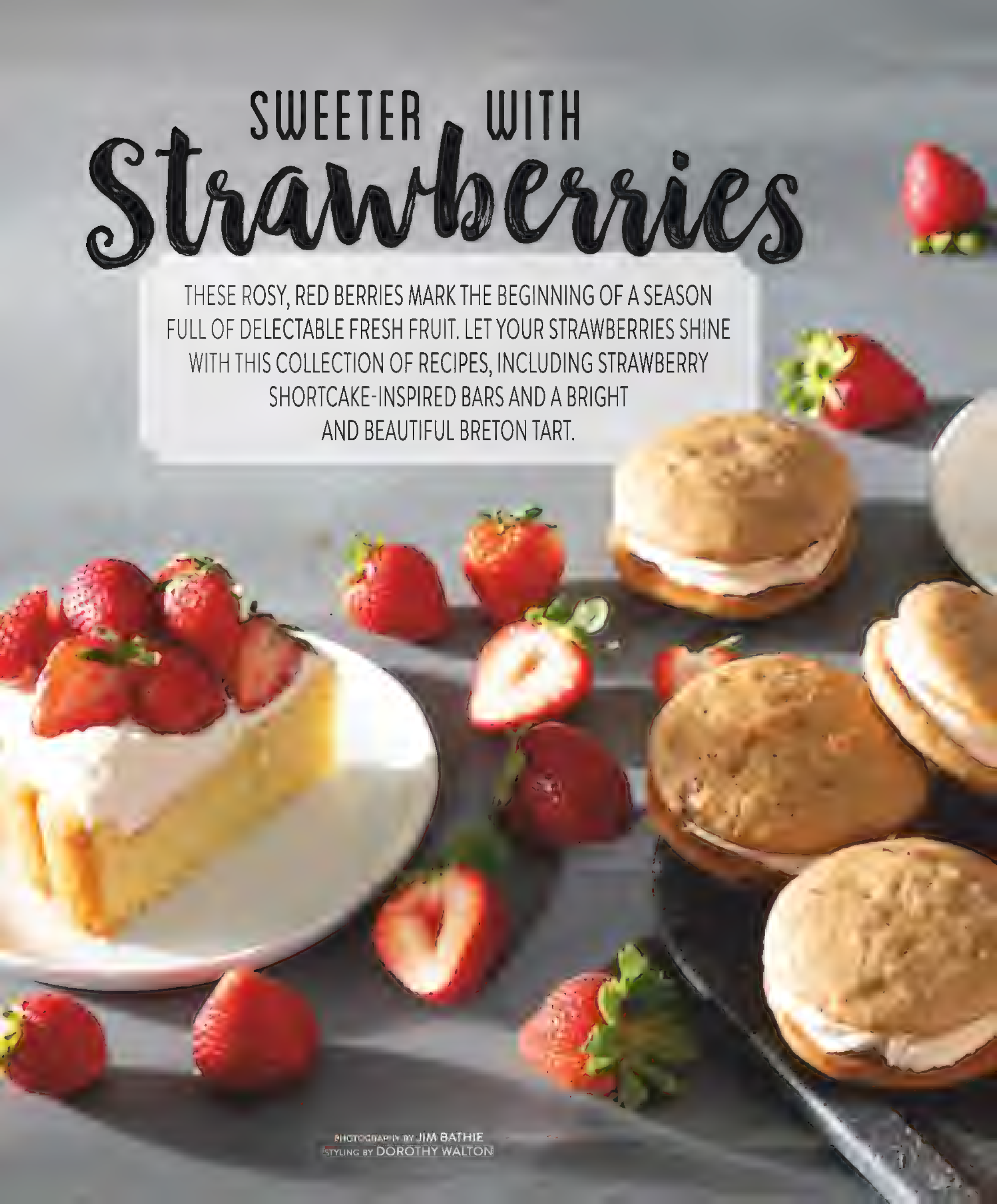
Makes about 1 cup

1½ cups (180 grams) confectioners' sugar, plus more for dusting
1½ cups (144 grams) blanched superfine almond flour
⅛ teaspoon kosher salt
1 large pasteurized egg white (30 grams)
2 teaspoons (8 grams) vanilla extract
Pink gel food coloring

1. In the work bowl of a food processor, place confectioners' sugar, flour, and salt; pulse until combined. Add egg white and vanilla, and process until mixture holds together and has the consistency of softened butter. Add 1 drop food coloring or until desired color is reached.
2. Lightly dust work surface with confectioners' sugar. Turn out marzipan, and knead until smooth and no longer sticky, dusting with more confectioners' sugar as needed. Shape into a rectangle, and wrap tightly in plastic wrap. Refrigerate for at least 1 hour before using.

SWEETER WITH Strawberries

THESE ROSY, RED BERRIES MARK THE BEGINNING OF A SEASON FULL OF DELECTABLE FRESH FRUIT. LET YOUR STRAWBERRIES SHINE WITH THIS COLLECTION OF RECIPES, INCLUDING STRAWBERRY SHORTCAKE-INSPIRED BARS AND A BRIGHT AND BEAUTIFUL BRETON TART.



PHOTOGRAPHY BY JIM BATHIE
STYLING BY DOROTHY WALTON

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STRAWBERRY SHORTCAKE CRUMBLE BARS

Makes 12 bars

With a buttery shortbread base, a light cream cheese filling folded with whipped cream and packed with chopped fresh strawberries, and a sprinkling of crisp shortbread crumbles and freeze-dried strawberries, this shareable shortcake is sure to brighten up anyone's day. Bursting with strawberry flavor, these bars are the perfect springtime dessert.

- 1 cup (227 grams) unsalted butter, softened
- ⅓ cup (73 grams) firmly packed light brown sugar
- 1 large egg (50 grams), room temperature
- 3¼ cups (406 grams) all-purpose flour
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (4 grams) vanilla extract
- 8 ounces (226 grams) cream cheese, softened
- 1 cup (120 grams) confectioners' sugar
- 1 cup (240 grams) heavy whipping cream
- ¾ cup (140 grams) chopped fresh strawberries
- ¼ cup (7 grams) crushed freeze-dried strawberries

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium-high speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, beating until combined. Add flour, salt, and vanilla, beating until a dough forms. Firmly press three-fourths of dough (555 grams) into bottom of prepared pan.
3. Bake until edges are light golden brown, about 15 minutes. Let cool completely in pan. Leave oven on.
4. Line a rimmed baking sheet with parchment paper. Crumble remaining dough onto prepared pan.
5. Bake until golden brown, 8 to 10 minutes. Let cool completely.

6. Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat cream cheese at medium-high speed until smooth. Reduce mixer speed to medium-low, and add confectioners' sugar, ¼ cup (30 grams) at a time, beating until combined after each addition. Transfer to a large bowl, and set aside.
7. Clean bowl of stand mixer. Using the whisk attachment, beat cream at medium-high speed until medium-stiff peaks form. Using a balloon whisk, fold whipped cream into cream cheese mixture in two additions. Fold in chopped strawberries, and spread in an even layer on top of cooled crust.
8. Crush shortbread crumbles into smaller pieces, if necessary. Sprinkle evenly on top of filling. Sprinkle with freeze-dried strawberries, and refrigerate, uncovered, for 2 hours or up to overnight.
9. Using excess parchment as handles, remove from pan, and cut into bars. Store in an airtight container for up to 3 days.

STRAWBERRY CREAM CAKE

Makes 1 (8-inch) cake

We soaked a vanilla sponge cake with simple syrup before blanketing it in layers of creamy Whipped Mascarpone Topping, with one layer made even more irresistible by the addition of strawberries.

- **1 cup (200 grams) granulated sugar, divided**
- **¼ cup (60 grams) water**
- **1½ cups (188 grams) cake flour**
- **1 teaspoon (2 grams) ground cardamom**
- **½ teaspoon (2.5 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ cup (113 grams) unsalted butter, softened**
- **2 large eggs (100 grams), room temperature**
- **1½ teaspoons (6 grams) vanilla bean paste**
- **½ cup (120 grams) heavy whipping cream, room temperature**
- **Whipped Mascarpone Topping (recipe follows)**
- **Garnish: fresh strawberries**

1. Preheat oven to 350°F (180°C). Spray an 8-inch charlotte russe pan* with baking spray with flour.
2. In a small saucepan, heat ¼ cup (50 grams) sugar and ¼ cup (60 grams) water over medium heat until sugar dissolves. Remove from heat, and let cool completely.
3. In a medium bowl, combine flour, cardamom, baking powder, and salt.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, eggs, vanilla bean paste, and remaining ¾ cup (150 grams) sugar at medium speed until combined. With mixer on low speed, add flour mixture alternately with cream, beginning and ending with flour mixture, beating until combined after each addition. Spread batter in prepared pan, making sure edges are ¼ inch higher than center.
5. Bake until edges are lightly golden and a wooden pick inserted in center comes out clean, about 20 minutes. Let cool in pan for 10 minutes. Remove from pan. Brush with simple syrup, and let cool completely on a wire rack.
6. Fill center of cooled cake with strawberry Whipped Mascarpone Topping, smoothing with an offset spatula. Top with remaining Whipped Mascarpone Topping. Refrigerate for 1 hour. Garnish with strawberries, if desired.

**We used the Nordic Ware Charlotte Cake Pan. An 8-inch round cake pan can be used if you do not have a charlotte russe pan.*

Whipped Mascarpone Topping

Makes 4 cups

- **1 cup (130 grams) fresh sliced strawberries**
- **½ cup (100 grams) granulated sugar, divided**
- **1 cup (225 grams) mascarpone cheese, softened**
- **1½ cups (360 grams) heavy whipping cream**

1. In a medium bowl, stir together strawberries and ¼ cup (50 grams) sugar. Let stand until juices are extracted and sugar dissolves, 30 to 40 minutes, stirring occasionally.
2. In the work bowl of a food processor, process strawberry mixture until smooth.
3. In a large bowl, whisk mascarpone until smooth.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat cream at medium-high speed until frothy. Add remaining ¼ cup (50 grams) sugar, 1 tablespoon (12 grams) at a time, beating until medium-stiff peaks form. Whisk whipped cream mixture into mascarpone in three additions. Transfer 1½ cups (219 grams) whipped mascarpone to another medium bowl; add strawberries, and whisk vigorously just until thickened to original consistency. (Do not overmix.) Use immediately.

STRAWBERRY WHOOPIE PIES

Makes 17 whoopie pies

Soft, cloudlike, cookie-shaped cakes sandwich Strawberry Buttercream and dollops of Roasted Strawberries in this fresh take on the classic whoopie pie. Rosy roasted berries are incorporated into every aspect of this sweet treat for an unmatched depth of sweet strawberry flavor. The traditional chocolate whoopie pie may have some competition with this fruit-filled take.

- **1 cup (233 grams) Roasted Strawberries (recipe follows)**
- **3½ cups (438 grams) all-purpose flour**
- **1½ teaspoons (7.5 grams) baking powder**
- **1 teaspoon (5 grams) baking soda**
- **1 teaspoon (3 grams) kosher salt**
- **2 cups (440 grams) firmly packed light brown sugar**
- **⅔ cup (149 grams) vegetable oil**
- **2 large eggs (100 grams)**
- **½ cup (120 grams) sour cream, room temperature**
- **Strawberry Buttercream (recipe follows)**

1. Preheat oven to 350°F (180°C). Line 2 rimmed baking sheets with parchment paper.
2. Strain Roasted Strawberries through a fine-mesh sieve, pressing on solids and reserving juices for Strawberry Buttercream.
3. In the bowl of a food processor, pulse Roasted Strawberries a few times until they are chopped into small pieces. (Do not purée.)
4. In a medium bowl, sift together flour, baking powder, baking soda, and salt.
5. In a large bowl, whisk together brown sugar, oil, and eggs. Whisk in sour cream and ⅔ cup (155 grams) Roasted Strawberries. Fold in half of flour mixture until a few streaks of flour remain. Add remaining flour mixture, and fold until combined, being careful not to overwork batter.
6. Using a 2-tablespoon spring-loaded scoop, scoop batter (about 35 grams each), and place 2 inches apart on prepared pans.
7. Bake until tops feel firm and a wooden pick inserted in center comes out clean, 12 to 14 minutes. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.
8. Spoon Strawberry Buttercream into a pastry bag fitted with a ¼-inch open star piping tip (Ateco #826). Pipe a ring of buttercream onto flat side of half of cooled cookies, leaving a ¼-inch border around edges. Spoon a scant 1 teaspoon (5 grams) Roasted Strawberries in center. Place remaining cookies, flat side down, on top, and twist slightly. Refrigerate for 30 minutes before serving. Refrigerate in an airtight container for up to 5 days.

Roasted Strawberries

Makes about 1¼ cups

- **1½ pounds (680 grams) strawberries, hulled and halved (quartered if large)**
- **3 tablespoons (36 grams) granulated sugar**

1. Preheat oven to 375°F (190°C). Line a rimmed baking sheet with parchment paper.
2. On prepared pan, toss together strawberries and sugar until combined. Spread in a single layer. (Use an additional pan, if necessary.)
3. Bake until berries are very soft and fragrant, about 25 minutes. Let cool completely on pan.

Strawberry Buttercream

Makes 2½ cups

- **½ cup (100 grams) granulated sugar**
- **2 large egg whites (60 grams), room temperature**

- ⅔ cup (150 grams) unsalted butter, cubed and softened
- 1 teaspoon (6 grams) vanilla bean paste
- ¼ teaspoon kosher salt
- ¼ cup (60 grams) strawberry juice reserved from Roasted Strawberries (recipe precedes)

1. In the heatproof bowl of a stand mixer, whisk together sugar and egg whites. Place bowl over a saucepan of simmering water. Cook, whisking occasionally, until sugar dissolves and an instant-read thermometer registers 155°F (68°C) to 160°F (71°C).
2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until bowl is cool to the touch, about 8 minutes. Add butter, 2 tablespoons (28 grams) at a time, beating until combined after each addition. Beat in vanilla bean paste and salt. With mixer on medium speed, add strawberry juice in a slow, steady stream; scrape sides of bowl. Beat at high speed until strawberry juice is well combined and buttercream is fluffy.

STRAWBERRY BRETON TART

Makes 1 (8-inch) tart

Bring the beauty of a pâtisserie-style fruit tart to your kitchen with this showstopping Strawberry Breton Tart. French-style shortbread, also known as sablé Breton, is topped with brightly flavored Lemon Pastry Cream and fresh Strawberry Jam for a delicately balanced bite.

- 1 cup (125 grams) all-purpose flour
- 1¼ teaspoons (6.25 grams) baking powder
- ¼ teaspoon kosher salt
- ¼ cup (50 grams) granulated sugar
- 2 large egg yolks (37 grams), room temperature
- ½ teaspoon (3 grams) vanilla bean paste
- ⅓ cup (76 grams) unsalted butter, cubed and room temperature
- ½ cup (160 grams) Strawberry Jam (recipe follows)
- Lemon Pastry Cream (recipe follows)
- 2 cups (260 grams) sliced fresh strawberries
- Garnish: lemon zest

1. In a small bowl, whisk together flour, baking powder, and salt.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat sugar and egg yolks at medium-high speed until pale and thickened, 2 to 3 minutes. Add vanilla bean paste. With mixer on medium speed, add butter, 1 tablespoon (14 grams) at a time, beating until well combined after each addition. Beat in flour mixture until combined. Shape into a disk, and wrap tightly in plastic wrap. Refrigerate for 1 hour or up to 3 days.
3. Preheat oven to 350°F (180°C). Spray an 8-inch round cake pan with baking spray with flour. Line bottom of pan with parchment paper.
4. On a lightly floured surface, roll dough into an 8-inch circle, and place in bottom of prepared pan.
5. Bake until golden brown, 25 to 30 minutes. Let cool completely in pan.
6. Spread Strawberry Jam in center of cooled prepared crust, leaving a ½-inch border around edges.
7. Spoon Lemon Pastry Cream into a pastry bag fitted with a ½-inch round piping tip (Ateco #806). Pipe pastry cream around edges of tart in 2 concentric circles. Arrange strawberries in center of tart, placing some over pastry cream. Garnish with lemon zest, if desired. Serve immediately.

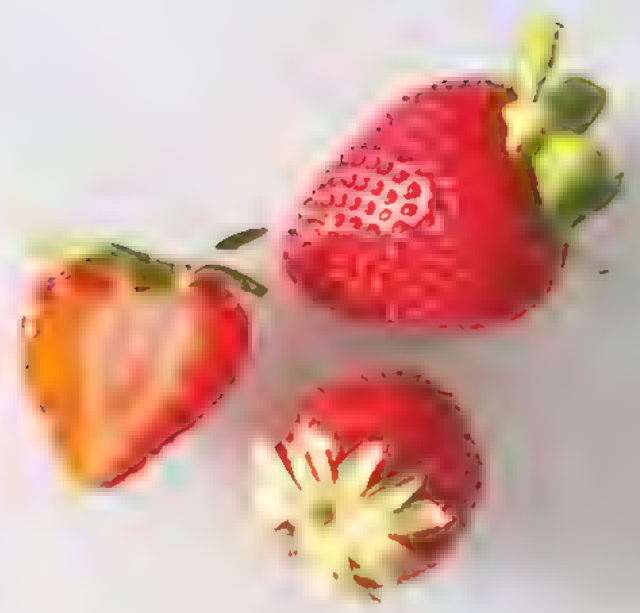
Strawberry Jam

Makes about 1 cup

- 1 pound (454 grams) fresh strawberries, hulled and chopped
- 1¼ cups (250 grams) granulated sugar
- 2 tablespoons (30 grams) fresh lemon juice

1. In a medium saucepan, combine all ingredients. Bring to boil over medium-high heat, stirring frequently. Reduce heat to medium-low, and cook, stirring frequently, until thickened, 30 to 45 minutes. (See Notes.) Let cool completely before using.

Notes: *There may be some Strawberry Jam left over, as the yield can vary based on the ripeness of the berries. Leftover jam can be refrigerated in an airtight container for up to 2 weeks. Use it on toast, biscuits, and more.*



The ripeness of berries can affect the cook time of jam. This jam could take anywhere from 30 minutes for very ripe berries to 45 minutes for less ripe berries. To test your jam for doneness, scrape the bottom of the saucepan with your spoon—if the jam parts for a few seconds, it is ready.

Lemon Pastry Cream

Makes 2 cups

- 1½ cups (360 grams) whole milk
- ½ cup (100 grams) granulated sugar, divided
- 4 large egg yolks (76 grams)
- 3½ tablespoons (28 grams) cornstarch
- 2 teaspoons (4 grams) packed lemon zest
- 3 tablespoons (45 grams) fresh lemon juice
- ¼ teaspoon kosher salt
- 2 tablespoons (28 grams) unsalted butter, softened

1. In a large saucepan, whisk together milk and ¼ cup (50 grams) sugar. Heat over medium heat until steaming. (Do not boil.)
2. In a large bowl, whisk together egg yolks, cornstarch, lemon zest and juice, salt, and remaining ¼ cup (50 grams) sugar. Gradually add warm milk mixture, whisking constantly. Return mixture to saucepan, and cook over medium heat, whisking constantly, until thickened and boiling, 4 to 5 minutes. Strain mixture through a fine-mesh sieve into a large bowl. Stir in butter in two additions. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate until cool, about 2 hours.

AROUND THE WORLD IN *Cheesecake*

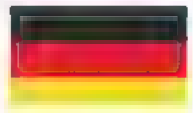
WITH SWEET STOPS IN GERMANY, MEXICO, SWEDEN, AND JAPAN, THESE FOUR RECIPES OFFER THE PERFECT GLOBAL PERSPECTIVE ON CHEESECAKE

PHOTOGRAPHY BY JIM BATHIE
RECIPE DEVELOPMENT BY MEGAN LANKFORD
STYLING BY LILY SIMPSON

CHEESECAKE ORIGIN

Germany

Käsekuchen (literally translated as "cheese cake") is distinguished from other cheesecakes by its crust and filling. The crust more closely resembles pastry dough, using butter, flour, sugar, eggs, and salt to create a buttery base. But the true distinction lies in the main creamy component to the filling: quark. Quark is a thousand-year-old European cheese, spreadable and divinely rich. Depending on the region of Europe, quark can straddle the textural line between *fromage blanc*, yogurt, ricotta cheese, and cottage cheese. In Germany, it most closely resembles Greek yogurt and is used as a decadent filling in strudel, blintzes, and, of course, Käsekuchen.



KÄSEKUCHEN

Makes 1 (9-inch) cake

One bite of this German pastry and you'll wonder where it's been all your life. Our take on Käsekuchen *makes use of tangy Greek yogurt, as the traditional quark can be difficult to locate in the United States. The combination of the creamy filling and buttery pastry base is one to remember.*

Shortbread Crust (recipe follows)
8 ounces (226 grams) cream cheese, softened
½ cup (100 grams) granulated sugar
3 large eggs (150 grams), room temperature
2½ cups (600 grams) plain Greek yogurt, room temperature
2 teaspoons (2 grams) lemon zest
1 tablespoon (15 grams) fresh lemon juice
1 teaspoon (4 grams) vanilla extract

1. Preheat oven to 375°F (190°C). Spray a 9-inch springform pan with baking spray with flour.
2. On a lightly floured sheet of parchment paper, roll Shortbread Crust into a 12-inch circle (about ¼ inch thick). Transfer to prepared pan, pressing into bottom and 1¾ inches up sides of prepared pan. (It's OK if dough tears while transferring; gently transfer to prepared pan, and press together.) Freeze until firm, about 20 minutes.
3. Top dough with foil, shiny side up. Add pie weights.
4. Bake until edges start to turn golden, about 20 to 25 minutes. Carefully remove parchment and weights, and bake until edges are dry and golden, 4 to 5 minutes. Let cool completely. Reduce oven temperature to 350°F (180°C).
5. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and sugar at medium-high speed until smooth. Reduce mixer speed to medium; add eggs, one at a time, beating until combined after each addition and stopping to scrape sides of bowl. Add yogurt, beating until combined. Reduce mixer speed to medium-low; add lemon zest and juice and vanilla, and beat until combined, stopping to scrape sides of bowl. Pour batter into cooled crust.
6. Bake until edges are set but center is just slightly jiggly, and an instant-read thermometer inserted in center registers 150°F (66°C), about 30 minutes. Turn oven off, and leave cheesecake in oven with door cracked for 1 hour. Refrigerate for 2 hours or up to overnight. (If refrigerating overnight, cover after 2 hours.) Remove from pan, and slice with a warm dry knife.

PRO TIP
When making your filling, overmixing can lead to incorporating too much air into the batter. Once baked, the air bubbles will burst, and the cheesecake will fall and crack. The number one reason why you'd overbeat your batter is that you're having difficulty incorporating cold ingredients. Make sure your ingredients are room temperature or softened beforehand so the batter will require minimal mixing.

Shortbread Crust

Makes 1 (9-inch) crust

1½ cups (188 grams) all-purpose flour
½ cup (100 grams) granulated sugar
½ teaspoon (2.5 grams) baking powder
¼ teaspoon kosher salt
½ cup (113 grams) cold unsalted butter, cubed
1 large egg (50 grams), lightly beaten
1 teaspoon (4 grams) vanilla extract

1. In a medium bowl, stir together flour, sugar, baking powder, and salt. Using a pastry blender or 2 forks, cut in cold butter until butter is pea-size. Add egg and vanilla, and stir until dough comes together.
2. Turn out dough, and shape into a smooth disk. Wrap tightly in plastic wrap, and refrigerate for 2 hours or up to overnight.

CHEESECAKE ORIGIN

Japan

Cotton cheesecake, Japan's delicate twist on the custard favorite, represents the sweet intersection between soufflé and cheesecake. Its unique texture is typified by the gentle jiggling and wobbling that a single tap sets in motion. How does it achieve such a light and lofty structure? Whipped egg whites are folded into the silky cream cheese batter, allowing this cheesecake to bake up tall and fluffy with a honeycomb system of air bubbles. The flavor is simple, allowing the delightful cottony texture to take center stage.

COTTON CHEESECAKE

Makes 1 (9-inch) cake

Lightened and lifted with dreamy meringue, our Cotton Cheesecake will impress all who encounter it. After its long, gentle bake and cool down in the oven, you'll be rewarded with a cheesecake the shimmies and shines.

- **8 ounces (226 grams) cream cheese**
- **½ cup (120 grams) whole milk**
- **¼ cup (57 grams) unsalted butter**
- **6 large eggs (300 grams), separated and room temperature**
- **¼ teaspoon cream of tartar**
- **⅔ cup (134 grams) granulated sugar, divided**
- **1 tablespoon (15 grams) fresh lemon juice**
- **⅓ cup (42 grams) all-purpose flour**
- **2 tablespoons (16 grams) cornstarch**

1. Preheat oven to 325°F (170°C). Spray a 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper. Wrap outside of pan in several sheets of foil, and place in a roasting bag, tucking ends so bag is flush with sides of pan.
2. In a small saucepan, heat cream cheese, milk, and butter over medium-low heat, stirring occasionally, until smooth and creamy. Pour into a heatproof bowl, and let cool completely.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and cream of tartar at medium-high speed until foamy. Add ⅓ cup (67 grams) sugar, 1 tablespoon (12 grams) at a time, beating until medium-stiff peaks form, about 3 minutes.
4. In a large bowl, whisk together egg yolks, lemon juice, and remaining ⅓ cup (67 grams) sugar until fluffy and pale yellow. Add flour and cornstarch, and whisk until smooth. Add cream cheese mixture, and whisk until smooth. Fold in egg white mixture in three additions. Pour into prepared pan. Tap pan on a kitchen towel-lined counter 4 to 5 times to release any large air bubbles. Carefully place springform pan in a large roasting pan. Place roasting pan in oven, and add hot water to come 2 inches up sides of springform pan.
5. Bake until center is set and a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 20 minutes. Turn oven off, and leave cheesecake in oven with door cracked for 1 hour. Serve immediately. Cover and refrigerate for up to 3 days.

PRO TIP
Think of this Japanese cheesecake as a custard-based dish like crème brûlée. Heavy on eggs and dairy, the cheesecake needs a humid bake to keep the egg proteins from drying out or overcooking. Enter the water bath, a homemade humidifier that'll help you create the most luxuriously textured cheesecake.

CHEESECAKE ORIGIN

Sweden

Also known as *ostkaka*, Swedish cheesecake has been around since the early 16th century. Lacking a crust, ostkaka offers a sturdy enough custard that can stand freely, much like Basque cheesecake. Originally made with fresh cheese curds, the more modern Swedish cheesecake calls for cottage cheese instead, creating a creamy filling but lacking the tanginess that comes with a typical cream cheese-based filling. Almonds are also an essential addition, either represented as almond flour in the batter or as flaked almond decoration.

SWEDISH CHEESECAKE

Makes 1 (9-inch) cake

No crust needed with this stunning cheesecake! With a hint of nutty almond flour punctuating the filling, the only adornment this dessert needs is a few fresh strawberries.

2 cups (450 grams) 4% milk fat cottage cheese
⅓ cup (67 grams) granulated sugar
3 large eggs (150 grams)
¾ cup (72 grams) almond flour
¾ cup (180 grams) whole milk
¾ cup (180 grams) heavy whipping cream
1 teaspoon (4 grams) vanilla extract
Garnish: fresh strawberries

1. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with baking spray with flour and place on a rimmed baking sheet.
2. In the work bowl of a food processor, pulse cottage cheese until smooth. Add sugar and eggs, and pulse until combined. Add flour, milk, cream, and vanilla, and process until smooth. Pour into prepared pan.
3. Bake until risen and lightly golden on top, 50 minutes to 1 hour. Let cool until still slightly warm, about 20 minutes. Serve slightly warm or at room temperature. Just before serving, garnish with strawberries, if desired.

CHEESECAKE ORIGIN

Mexico

Pay de queso, which translates to "cheese pie," is Mexico's version of cheesecake. Like other Latin American desserts, such as flan and tres leches cake, pay de queso makes good use of sweetened condensed milk and evaporated milk. This addition of the two milks makes this version of cheesecake rich and easy to pull together. The cookie crust often calls for either Marias Cookies, mildly sweet shortbread cookies, or the more classic graham crackers. Best served cold, pay de queso is a traditional summer dessert served as the sweet, cool cap to a sweltering day.

PAY DE QUESO

Makes 1 (9-inch) cake

A snap to make and divinely rich, this Pay de Queso is the breeziest cheesecake you'll ever make.

1 (14-ounce) can (397 grams) sweetened condensed milk
8 ounces (226 grams) cream cheese, cubed and room temperature
¾ cup (180 grams) evaporated milk
2 large eggs (100 grams)
1 teaspoon (4 grams) vanilla extract
¼ teaspoon kosher salt
Graham Cracker Crust (recipe follows)

1. Preheat oven to 325°F (170°C).
2. In a medium saucepan, heat sweetened condensed milk, cream cheese, and evaporated milk over medium heat until cream cheese is melted and mixture is somewhat smooth. Strain through a fine-mesh sieve into a heatproof bowl.
3. In a medium bowl, lightly whisk together eggs, vanilla, and salt. Slowly add condensed milk mixture to egg mixture, whisking constantly. Pour into Graham Cracker Crust.
4. Bake until set, 30 to 35 minutes. Let cool completely. Refrigerate for 2 hours or up to overnight before serving.

Graham Cracker Crust

Makes 1 (9-inch) crust

1½ cups (195 grams) finely ground graham crackers
½ cup (113 grams) unsalted butter, melted
¼ cup (55 grams) firmly packed dark brown sugar
½ teaspoon (1.5 grams) kosher salt

1. Preheat oven to 350°F (180°C).
2. In a large bowl, stir together all ingredients until well combined. Press mixture into bottom and up sides of a 9-inch pie plate.
3. Bake until set and fragrant, 10 to 12 minutes. Let cool completely on a wire rack.

PRO TIP

Use the bottom of a glass or metal measuring cup to smooth and tamp down your crumb crust in the pie plate. It should be a tight fit, with no loose crumbs lingering. Prebaking your crust will help create a sealed barrier between crust and filling, sidestepping the soggy bottom issue.

Baking with CEREAL

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE / RECIPE DEVELOPMENT BY MEGAN LANKFORD
STYLING BY MARY BETH JONES

THE BREAKFAST OF CHAMPIONS BECOMES THE SWEET SECRET INGREDIENT IN THESE FOUR INGENIOUS RECIPES

Cinnamon Swirl
Bundt
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Apple-Cinnamon
Cereal Poke Cake
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Honey Graham Cereal
Chocolate Pie
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THE SECRETS BEHIND YOUR CEREAL

KELLOGG'S® APPLE JACKS® CEREAL

Made by Kellogg's, Apple Jacks was first introduced to the United States as Apple O's in 1965. The current name, Apple Jacks, was the result of advertisers looking to change the name in 1971. Originally, Apple Jacks contained only orange-colored cereal Os; it wasn't until 1998 that the green Os were incorporated into the mix. Interestingly, Apple Jacks Cereal was the brainchild of an MIT student, William Thilly, who was hired by Kellogg's as a research assistant. As a reward for his work at the company, William was invited to create a product, and thus, Apple Jacks Cereal was born.

GENERAL MILLS CINNAMON TOAST CRUNCH CEREAL

This cereal debuted in 1984 with the aim of replicating the flavor of cinnamon-sugar toast. The cereal's initial mascot, Chef Wendell, started appearing in commercials in 1987, but he was ultimately replaced in 2010 with cartoon squares of the actual cereal, known as "The Crazy Squares." Advertised as the cereal with "The Taste You Can See," each square has a unique pattern of cinnamon-sugar swirls, which served as the inspiration for our Cinnamon Swirl Bundt.

CINNAMON SWIRL BUNDT

Makes 1 (10-cup) Bundt cake

Rich vanilla and cinnamon batters swirl together to create this showstopping Bundt, one of the recipes we made during our Bundt Baking Retreat. With squares of a beloved cinnamon-sugar cereal crushed and mixed into both batters and a Creamy Milk Glaze drizzled over the top, we won't blame you if this cake becomes both a breakfast and a dessert staple.

1¼ cups (284 grams) unsalted butter, softened
2 cups (400 grams) granulated sugar
5 large eggs (250 grams), room temperature
1¾ cups (219 grams) plus 2 tablespoons (16 grams) unbleached cake flour, divided
1 cup (93 grams) very finely ground crunchy cinnamon square cereal* (see Note)
1½ teaspoons (4.5 grams) kosher salt
½ teaspoon (2.5 grams) baking soda
½ cup (120 grams) sour cream, room temperature
⅓ cup (80 grams) whole milk, room temperature
1 tablespoon (13 grams) vanilla extract
2½ tablespoons (15 grams) ground cinnamon
Creamy Milk Glaze (recipe follows)
Garnish: crunchy cinnamon square cereal

1. Preheat oven to 325°F (170°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium-low speed just until combined; increase mixer speed to medium, and beat until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until well combined after each addition and stopping to scrape sides of bowl. (Mixture may look a bit broken at this point, but batter will come together.)
3. In a large bowl, whisk together 1¾ cups (219 grams) flour, ground cereal, salt, and baking soda. In a medium bowl, whisk together sour cream, milk, and vanilla. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream mixture, beginning and ending with flour mixture, beating just until combined after each addition and stopping to scrape sides of bowl. Transfer half of batter (about 3 cups or 714 grams) to another medium bowl; add cinnamon, folding until well combined. Fold remaining 2 tablespoons (16 grams) flour into remaining batter in mixer bowl.
4. Spray a 10-cup Bundt pan* with baking spray with flour. Spoon and spread about one-third of plain batter (about 1 cup or 230 grams) in bottom of prepared pan; top with one-third of cinnamon batter (about 1 cup or 230 grams), spreading into an even layer. Repeat procedure twice with remaining batters. Tap pan on a kitchen towel-lined counter a few times to settle batter and release any air bubbles.
5. Bake for 45 minutes. Rotate pan, and cover with foil; bake until a wooden pick inserted near center comes out clean and an instant-read thermometer inserted near center registers at least 200°F (93°C), 15 to 20 minutes more. Let cool in pan for 10 minutes. Using a small offset spatula, loosen cake from center of pan. Invert cake onto a wire rack, and let cool completely.
6. Transfer cooled cake to a serving plate. Spoon Creamy Milk Glaze over and into grooves of cake. Garnish with cereal, if desired.

**We used General Mills Cinnamon Toast Crunch Cereal and the Nordic Ware Jubilee Bundt Pan.*

Note: *We ground our cereal to a fine powder or flour-like consistency using a spice grinder and then sifted it using a fine-mesh sieve before measuring. This recipe will still work if there are larger pieces of cereal, but these tend to have a chewy texture when baked.*

Creamy Milk Glaze

Makes about ¾ cup

1¾ cups (210 grams) confectioners' sugar
3 tablespoons (45 grams) whole milk
1½ tablespoons (22.5 grams) sour cream
¼ teaspoon kosher salt

1. In a medium bowl, stir together all ingredients until smooth and well combined. Use immediately.

APPLE-CINNAMON CEREAL POKE CAKE

Makes 1 (13x9-inch) cake

If slurping up the last of the cereal milk after enjoying a big bowl of your favorite apple-and-cinnamon-flavored orange and green Os was a highlight of your morning growing

up, this recipe is for you. Incorporating Apple Jacks into every element, whether finely crushed or soaked to make cereal milk, this cake is bursting with nostalgic flavor in its moist, lightly spiced cake layer, three-milk soak, and Apple-Cinnamon Cereal Whipped Topping.

- **1¾ cups (420 grams) whole milk, plus more if necessary**
- **1 cup (40 grams) crushed orange sweetened 3-grain O-shaped apple-and-cinnamon cereal* (see Notes)**
- **1½ cups (300 grams) granulated sugar**
- **5 large eggs (250 grams), room temperature**
- **1 tablespoon (13 grams) vanilla extract**
- **2 cups (250 grams) cake flour**
- **1 tablespoon (15 grams) baking powder**
- **1½ teaspoons (3 grams) apple pie spice**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ cup (25 grams) finely crushed sweetened 3-grain O-shaped apple-and-cinnamon cereal**
- **1 (14-ounce) can (397 grams) sweetened condensed milk**
- **1 (12-ounce) can (354 grams) evaporated milk**
- **Apple-Cinnamon Cereal Whipped Topping (recipe follows)**
- **Garnish: sweetened 3-grain O-shaped apple-and-cinnamon cereal**

1. In a small bowl, combine milk and orange cereal. Refrigerate for 2 hours or up to overnight. Let come to room temperature before using.
2. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking dish with baking spray with flour.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat sugar and eggs at medium-high speed until pale yellow and doubled in size. Beat in vanilla.
4. Strain cereal milk through a fine-mesh sieve, discarding solids.
5. In a medium bowl, whisk together flour, baking powder, pie spice, and salt. With mixer on low speed, gradually add flour mixture to sugar mixture alternately with ¾ cup (180 grams) cereal milk, beginning and ending with flour mixture, beating just until combined after each addition. Fold in finely crushed cereal. Pour batter into prepared pan.
6. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes.
7. In another medium bowl, combine condensed milk, evaporated milk, and remaining 1 cup (240 grams) cereal milk. (See Notes.)
8. Using a fork, poke holes all over warm cake; slowly pour milk mixture over cake. Let cool completely. Refrigerate for at least 3 hours. Just before serving, spread Apple-Cinnamon Cereal Whipped Topping on top, swirling as desired, and garnish with cereal, if desired.

**Apple-Cinnamon Cereal Whipped Topping*

Makes about 6 cups

- **2 cups (480 grams) heavy whipping cream, plus more if necessary**
- **1 cup (40 grams) crushed orange sweetened 3-grain O-shaped apple-and-cinnamon cereal**
- **6 tablespoons (72 grams) granulated sugar**

1. In a medium bowl, combine cream and cereal. Refrigerate for 2 hours or up to overnight. Strain through a fine-mesh sieve, discarding solids; add cream to measure 2 cups (480 grams), if necessary.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat cereal cream at medium-high speed until frothy. With mixer on medium speed, add sugar, 1 tablespoon (12 grams) at a time, beating until stiff peaks form. Use immediately.

Notes: *You must use just the orange cereal rings to soak in the milk for the cake and the cream for the Apple-Cinnamon Cereal Whipped Topping; otherwise, the milk and cream turn an unappetizing color.*

If you don't have 1 cup (240 grams) cereal milk left to soak the cake, add whole milk until you have 1 cup.

*We used Kellogg's Apple Jacks Cereal.

WHITE CHOCOLATE-FRUITY CEREAL COOKIES

Makes about 32 cookies

These whimsically bright and fruity cookies are the ultimate combination of tender, chewy cookie dough, multicolored fruity cereal, sweet white chocolate chunks, and a touch of cardamom to add a zesty, almost citrusy kick. The best accompaniment to this cookie? A cool glass of milk, of course!

- ½ cup (113 grams) unsalted butter, softened
- ½ cup (100 grams) granulated sugar
- ½ cup (110 grams) firmly packed dark brown sugar
- 2 large eggs (100 grams)
- 1 tablespoon (13 grams) vanilla extract
- 2¼ cups (281 grams) all-purpose flour
- 1¾ teaspoons (6 grams) baking powder
- 1½ teaspoons (4.5 grams) kosher salt
- ½ teaspoon (1 gram) ground cardamom
- ¼ teaspoon (1.25 grams) baking soda
- 2 cups (340 grams) chopped white chocolate
- 1 cup (50 grams) finely crushed sweetened O-shaped fruit-flavored cereal*
- 1 cup (38 grams) roughly crushed sweetened O-shaped fruit-flavored cereal

1. Preheat oven to 350°F (180°C). Line 2 rimmed baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars until fluffy, 3 to 4 minutes. Add eggs, one at a time, beating until combined after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, salt, cardamom, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Add white chocolate and finely crushed cereal, and beat until combined.
4. In a small shallow bowl, place roughly crushed cereal.
5. Using a 2-tablespoon spring-loaded scoop, scoop dough (about 53 grams each), and roll into balls; roll in cereal. Place about 1½ inches apart on prepared pans.
6. Bake until slightly domed and thick and edges are golden brown, 10 to 11 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on a

wire rack. Store in an airtight container for up to 5 days.

**We used Kellogg's Froot Loops Cereal.*

Note: *We crushed our cereal by putting it into a resealable plastic bag and rolling over it with a rolling pin.*

HONEY GRAHAM CEREAL CHOCOLATE PIE

Makes 1 (9-inch) deep-dish pie

Buttery and crisp Golden Grahams Cereal crumb crust meets rich chocolate filling in this irresistibly cool and creamy treat. It's like your classic graham cracker crust taken up a couple notches with stronger notes of honey and brown sugar. Bittersweet chocolate in the filling balances the sweetness of the crust, and a crown of Whipped Chocolate Topping and crushed squares of cereal add just the right amount of texture to the final bites.

- **16 ounces (454 grams) 60% cacao bittersweet chocolate, finely chopped**
- **3 cups (720 grams) heavy whipping cream, divided**
- **2 tablespoons (24 grams) granulated sugar, divided**
- **4 large egg yolks (74 grams)**
- **Honey Graham Cereal Piecrust (recipe follows)**
- **Whipped Chocolate Topping (recipe follows)**
- **Garnish: crushed honey graham cereal***

1. In a medium heatproof bowl, place chocolate.
2. In a small saucepan, heat 1 cup (240 grams) cream and 1 tablespoon (12 grams) sugar over medium heat, stirring occasionally, until steaming and sugar dissolves. (Do not boil.)
3. In a medium bowl, whisk together egg yolks and remaining 1 tablespoon (12 grams) sugar. Slowly pour hot cream mixture into yolk mixture, whisking constantly. Return mixture to saucepan, and cook over medium heat until an instant-read thermometer registers 180°F (82°C). Using a fine-mesh sieve, strain hot cream mixture over chocolate, and let stand for 5 minutes. Whisk until chocolate is melted and mixture is smooth and shiny.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat remaining 2 cups (480 grams) cream at high speed until soft peaks form. Fold whipped cream into chocolate mixture until combined. Spoon filling into Honey Graham Cereal Piecrust. Refrigerate for 2 hours or up to overnight.
5. Spoon Whipped Chocolate Topping into a pastry bag fitted with a ½-inch French star piping tip (Ateco #869). Pipe around edges of pie. Garnish with cereal, if desired.

**We used General Mills Golden Grahams Cereal.*

Honey Graham Cereal Piecrust

Makes 1 (9-inch) deep-dish crust

- **2½ cups (290 grams) packed, finely ground honey graham cereal**
- **¾ cup (170 grams) unsalted butter, melted**
- **¼ cup (55 grams) firmly packed dark brown sugar**
- **¼ teaspoon kosher salt**

1. Preheat oven to 350°F (180°C).
2. In a large bowl, stir together all ingredients. Press mixture into bottom and up sides of a 9-inch deep-dish pie plate.
3. Bake until set and fragrant, 10 to 12 minutes. Let cool completely on a wire rack.

Whipped Chocolate Topping

Makes about 1½ cups

- **2 ounces (57 grams) 60% cacao bittersweet chocolate, finely chopped**
- **1 cup (240 grams) heavy whipping cream, divided**
- **2 tablespoons (24 grams) granulated sugar**

1. In a small heatproof bowl, place chocolate.
2. In a small saucepan, heat ¼ cup (60 grams) cream over medium heat until steaming. (Do not boil.) Pour warm cream over chocolate. Let stand for 5 minutes. Whisk until chocolate is melted and mixture is smooth. Let cool completely.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat remaining ¾ cup (180 grams) cream at medium-high speed until frothy. Add sugar, 1 tablespoon (12 grams) at a time, beating until stiff peaks form. Gently fold in chocolate mixture in three additions. Use immediately.

THE SECRETS BEHIND YOUR CEREAL

KELLOGG'S® FROOT LOOPS® CEREAL

Made by Kellogg's, Froot Loops are bright, colorful, and fruity in flavor. It's believed that Froot Loops came about in an attempt to repurpose equipment used to make Kellogg's OK's, a cereal that also looped but, ultimately, didn't catch on. This same equipment would be used to produce Apple Jacks and Puffa Puffa Rice Cereals as well. When the cereal became popular in 1963, there were only red, orange, and yellow loops; green, blue, and purple were added during the 1990s. Fun fact: the colors of mascot Toucan Sam's bill correspond to the three original Froot Loops colors. Also, contrary to popular belief, every piece of cereal, regardless of color, is flavored with the same blend of fruit flavors.

GENERAL MILLS GOLDEN GRAHAMS CEREAL

Introduced in 1978 by General Mills, Golden Grahams took all the appeal of graham crackers and turned them into a sweet breakfast treat. Early advertisements for Golden Grahams often used the catchphrase "Have a Golden Day." There was a natural urge to incorporate the other aspects of a s'more into the cereal squares, so bars made with Golden Grahams, marshmallows, and chocolate chips quickly became a popular treat in the 1980s.

THE PRIZED *Potato*

WHETHER ROASTED, FRIED, BAKED, OR MASHED, THIS HUMBLE ROOT VEGETABLE IS KNOWN FOR ITS ABILITY TO BEAUTIFULLY CARRY THE FLAVOR OF WHATEVER ACCOMPANIES IT.

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY LAURA CRANDALL
FOOD STYLING BY MEGAN LANKFORD
STYLING BY DOROTHY WALTON

Small-Batch Potato
and Leek Focaccia
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CARAMELIZED ONION AND POTATO GALETTE

Makes 1 (10-inch) galette

This simultaneously rustic and elegant galette tops buttery Thyme Pie Dough with a spread of smooth and creamy garlic-herb cheese, a generous helping of caramelized sweet onions, and thinly sliced rounds of potato.

- 1 tablespoon (14 grams) unsalted butter
- 2 cups (240 grams) ¼-inch-sliced sweet onion (about ½ pound)
- ¾ teaspoon (1.5 grams) kosher salt, divided
- ⅛ teaspoon granulated sugar
- ⅛ teaspoon ground black pepper
- 2 tablespoons (30 grams) dry sherry
- 12 ounces (340 grams) Yukon gold potatoes (about 3 medium potatoes)
- Thyme Pie Dough (recipe follows)
- 1 (5.2-ounce) container (150 grams) garlic and herbs Gournay cheese*
- 2 teaspoons (10 grams) canola oil
- 1 large egg (50 grams), lightly beaten
- Garnish: fresh thyme leaves, flaked sea salt

1. In a medium nonstick skillet, melt butter over medium heat. Add onion; cook, stirring occasionally, until softened, 5 to 6 minutes. Add ¼ teaspoon kosher salt, sugar, and pepper; cook, stirring occasionally, until onion is golden brown, 10 to 12 minutes. Add sherry; cook until most of liquid has evaporated. Transfer to a heatproof bowl, and let cool completely.
2. Trim ends off potatoes. Slice crosswise ⅛ inch thick. Immediately place in cold water. Let stand for 3 to 5 minutes. Drain, pat dry, and place in a medium bowl. Add remaining ½ teaspoon (1.5 grams) kosher salt, and toss until combined.
3. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
4. On a lightly floured surface, roll Thyme Pie Dough into a 14-inch circle. Transfer to prepared pan. (See Note.) Crumble cheese over dough, and spread into an even layer, leaving a 1½- to 2-inch border around edges. Sprinkle half of onion (about ¼ cup or 57 grams) over cheese. Top with potatoes, overlapping and layering as needed. Brush top of potatoes with oil. Fold edges of dough over potatoes. Place remaining onion on top of potatoes. Brush dough with egg.
5. Bake until crust is golden and bottom is browned, 35 to 45 minutes. Let cool on pan for 5 minutes. Remove from pan, and garnish with thyme and flaked salt, if desired. Serve warm.

**Gournay Cheese.*

Note: *For prettier edges, you can turn the dough over so the smooth top you rolled out will show when you fold the edges of the dough over the filling.*

Thyme Pie Dough

Makes 1 (10-inch) crust

- ½ cup (113 grams) cold unsalted butter, cubed
- 1½ cups (188 grams) all-purpose flour
- 1 tablespoon (2 grams) chopped fresh thyme
- ¾ teaspoon (2.25 grams) kosher salt
- ⅓ cup (80 grams) ice water

1. Freeze butter for 10 to 15 minutes.
2. In the work bowl of a food processor, place flour, thyme, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly and butter is nickel-size. With processor running, add ⅓ cup (80 grams) ice water in a slow, steady stream just until dough comes together. (Mixture may appear crumbly. It should be moist and hold together when pinched.)
3. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes. Dough may be refrigerated for up to 3 days or frozen for up to 2 months.

DILL-SOUR CREAM-POTATO SCONES

Makes 10 scones

Falling somewhere between scone and biscuit, these delicious potato-packed scones boast an irresistibly fluffy texture thanks to the addition of mashed potatoes. Sour cream lends a subtle tang and richness, and fresh dill brightens the dough with a sweet, anise-like flavor. These scones are everything you love about mashed potatoes but in quick bread form.

- 3 cups (375 grams) all-purpose flour
- 2 tablespoons (8 grams) chopped fresh dill
- 4 teaspoons (20 grams) baking powder
- 2 teaspoons (8 grams) granulated sugar
- 1½ teaspoons (4 grams) kosher salt
- ½ teaspoon (1 gram) ground black pepper
- ½ cup (113 grams) cold unsalted butter, cubed
- 1 cup (232 grams) plain mashed russet potatoes, room temperature
- ⅔ cup (160 grams) cold sour cream
- ½ cup (120 grams) ice water
- 1 large egg (50 grams), lightly beaten

Sour cream, to serve

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, dill, baking powder, sugar, salt, and pepper. Using a pastry blender or 2 forks, cut in cold butter until mixture is crumbly.
3. In a small bowl, whisk together potatoes, cold sour cream, and ½ cup (120 grams) ice water. Add potato mixture to flour mixture, stirring with a fork just until mixture starts to come together. Using your hands, knead dough just until combined.
4. Turn out dough onto a lightly floured surface, and roll to 1-inch thickness. Using a 2½-inch round cutter dipped in flour, cut dough without twisting cutter, rerolling scraps once, and place at least 1 inch apart on prepared pan. Brush tops of scones with egg.
5. Bake until golden brown, 20 to 25 minutes. Let cool on pan for 5 minutes. Serve warm with sour cream.

SMALL-BATCH POTATO AND LEEK FOCACCIA

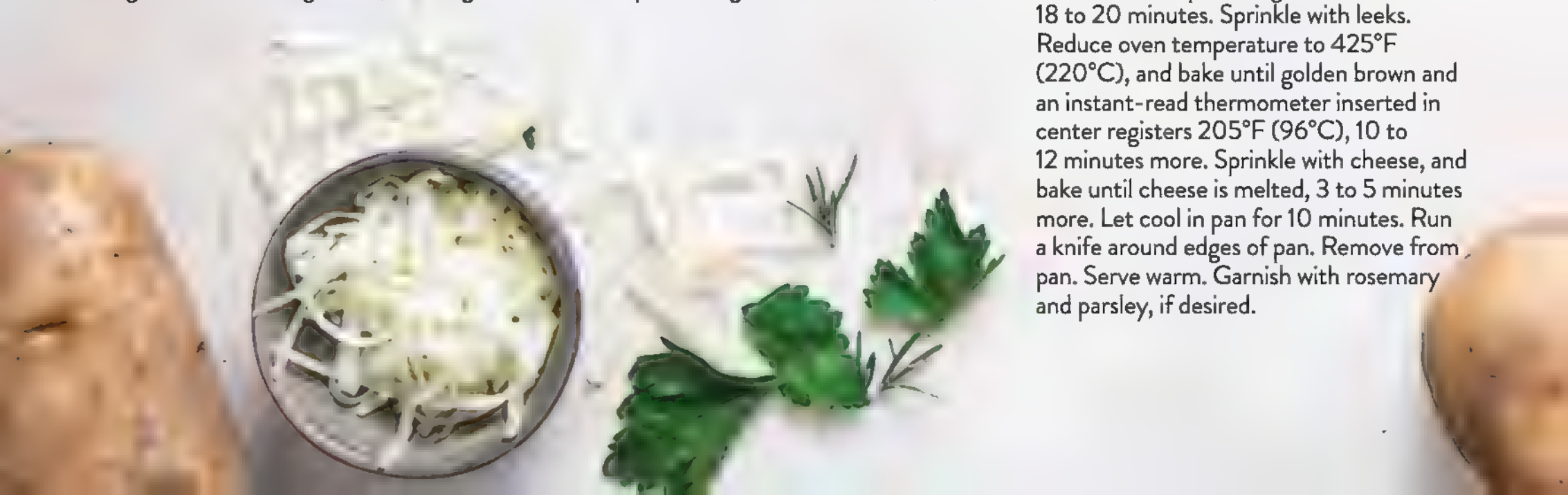
Makes 1 (8-inch) loaf

Is there a potato pairing more classic than the leek? For this focaccia, pillowy dough is flavored with fresh parsley and rosemary and then topped with whisper-thin layers of potato, sliced leeks, and a sprinkle of shredded Gruyère cheese. The result is a light and chewy loaf rich with the flavors of oniony leeks, herbs, and melted cheese.

- ¾ cup (180 grams) water, room temperature (70°F/21°C to 75°F/24°C)
- 1 tablespoon (14 grams) plus 4 teaspoons (20 grams) pure olive oil, divided
- 2 cups (254 grams) bread flour
- 1½ tablespoons (4 grams) chopped fresh parsley
- 2 teaspoons (3 grams) chopped fresh rosemary
- 2 teaspoons (6 grams) kosher salt, divided
- ¾ teaspoon (2.25 grams) instant yeast
- ½ small russet potato (88 grams)
- ¼ cup (25 grams) sliced leeks (white and light green parts only)
- ⅛ teaspoon ground black pepper
- 1 ounce (28 grams) shredded Gruyère cheese

Garnish: fresh rosemary, fresh thyme

1. In the bowl of a stand mixer fitted with the paddle attachment, place ¾ cup (180 grams) room temperature water and 1 tablespoon (14 grams) oil. Add flour, parsley, rosemary, 1½ teaspoons (4.5 grams) salt, and yeast. Beat at low speed for 4 minutes; scrape sides of bowl and paddle. Increase mixer speed to medium-low, and beat until dough pulls away from sides of bowl and forms a relatively smooth, slightly sticky, elastic ball on paddle, 3 to 4 minutes, stopping to scrape sides of bowl and paddle. (Dough should be elastic enough to not tear when gently pulled.)
2. Oil a medium bowl. Place dough in bowl. Cover and let rise in a warm, draft-free place (75°F/24°C) for 1½ hours, folding dough in bowl every 30 minutes. (To fold, use wet or oiled hands to reach under one side of dough; gently stretch up, and fold over center. Repeat 3 more times around bowl.) Dough will double in size.
3. Brush an 8-inch square baking pan with 2 teaspoons (10 grams) oil.
4. Turn out dough into prepared pan, and using just your greased fingertips, gently stretch dough to completely fill pan. (If dough is tight and will not stretch completely, let stand for 5 to 10 minutes and then try again.) Cover and let rise in a warm, draft-free place (75°F/24°C) for 30 minutes.
5. Uncover dough, and dimple using your fingertips, touching bottom of pan through dough without tearing dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until dough fills pan about halfway, about 15 minutes.
6. Preheat oven to 450°F (230°C).
7. Peel potato. Using a mandolin, thinly slice potato 1/16 inch thick. Immediately place in cold water. Let stand for 3 to 5 minutes. Drain, pat dry, and place in a small bowl. Add remaining 2 teaspoons (10 grams) oil and remaining ½ teaspoon (1.5 grams) salt, tossing until combined. Place gently on top of dough in an even layer, overlapping if needed.
8. Bake until top of dough starts to brown, 18 to 20 minutes. Sprinkle with leeks. Reduce oven temperature to 425°F (220°C), and bake until golden brown and an instant-read thermometer inserted in center registers 205°F (96°C), 10 to 12 minutes more. Sprinkle with cheese, and bake until cheese is melted, 3 to 5 minutes more. Let cool in pan for 10 minutes. Run a knife around edges of pan. Remove from pan. Serve warm. Garnish with rosemary and parsley, if desired.



POTATO CURRY HAND PIES

Makes 8 hand pies

Tender pockets of rich, flaky pastry are filled with curried potatoes, peas, carrots, and onion to create these savory hand pies. A combination of fresh ginger, garlic, curry powder and paste, cumin, allspice, bay leaf, black pepper, and fresh cilantro give each hand pie a nuanced depth of flavor, and fork-tender vegetables add just the right amount of textured bite. Plus, they're perfectly portioned to serve at your next get-together.

- 1½ teaspoons (7.5 grams) canola oil
- ½ cup (68 grams) diced yellow onion
- ¼ cup (40 grams) chopped carrots
- ½ teaspoon (2.5 grams) minced garlic
- ½ teaspoon (2.5 grams) minced fresh ginger
- 1 dried bay leaf
- 1½ teaspoons (11 grams) red curry paste
- 1 teaspoon (2 grams) curry powder
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground cumin
- ⅛ teaspoon ground allspice
- ⅛ teaspoon ground black pepper
- 1½ cups (232 grams) ½-inch-cubed peeled russet potato (about ½ pound) (see Note)
- ½ cup (120 grams) vegetable broth
- ¼ cup (36 grams) frozen peas
- ¼ cup (60 grams) coconut milk
- 1 teaspoon chopped fresh cilantro
- Hand Pie Pastry Dough (recipe follows)
- 1 large egg (50 grams), lightly beaten

1. In a medium skillet, heat oil over medium heat. Add onion and carrots, and cook until onion is translucent, 3 to 4 minutes. Add garlic and ginger, and cook until fragrant, about 30 seconds. Add bay leaf, red curry paste, curry powder, salt, cumin, allspice, and pepper; stir until combined, and cook until spices are fragrant, about 1 minute. Add potatoes and broth, stirring until well combined. Cover and cook, stirring occasionally, until potatoes are almost fork-tender, 8 to 10 minutes. Add peas and coconut milk, and cook, stirring frequently, until potatoes are fork-tender, peas are cooked, and mixture is thickened, about 4 minutes. Transfer to a heatproof medium bowl. Stir in cilantro. Let cool completely.

2. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.

3. On a heavily floured surface, roll Hand Pie Pastry Dough into a 17-inch square. Trim ½ inch off all sides. Cut into 16 (4-inch) squares. Place on prepared pan, separating layers with parchment paper. Freeze until firm, 5 to 10 minutes.

4. Line a baking sheet with parchment paper.

5. On a lightly floured surface, place 1 dough square. Brush edges with egg. Spoon a scant ¼ cup (about 45 grams) potato mixture into center of square, making sure it is in an even layer, leaving a ¼- to ½-inch border around edges. Top with a second square. Using the tines of a fork dipped in flour, press edges to seal. Place on prepared pan. Repeat with remaining squares and remaining potato mixture. Place ½ inch apart on prepared pan. Freeze until firm, 5 to 10 minutes.

6. Vent tops of hand pies as desired. Brush tops of dough with egg.

7. Bake until deep golden brown, 25 to 30 minutes. Let cool on pan for 10 minutes. Serve warm.

Note: *Place cubed potatoes in cold water after cutting to keep them from turning brown before cooking them.*

Hand Pie Pastry Dough

Makes dough for 10 hand pies

- 1 cup (227 grams) cold unsalted butter, cubed
- 3 cups (381 grams) bread flour
- 1½ teaspoons (4.5 grams) kosher salt
- 1 large egg (50 grams)
- 3 to 5 tablespoons (45 to 75 grams) ice water

1. Freeze butter for 10 to 15 minutes.

2. In a large bowl, whisk together flour and salt. Add cold butter, tossing to coat. Using a pastry blender or 2 forks, cut in butter until mixture is crumbly. Make a well in center.

3. In a small bowl, whisk together egg and 3 tablespoons (45 grams) ice water. Add egg mixture to flour mixture. Working one small section at a time, stir with a fork until mixture begins to become hydrated; start to gently knead dough together in bowl by folding it over on itself. Add up to remaining 2 tablespoons (30 grams) ice water, about 1 tablespoon (15 grams) at a time, until dough comes together. Shape into a disk, and wrap tightly in plastic wrap. Refrigerate for at least 1 hour.

Spring ROULADES

ROLL RIGHT INTO SPRING WITH OUR COLLECTION OF SEASONAL ROULADES, FROM A TROPICAL HUMMINGBIRD TWIST TO A MILK CHOCOLATE-RICH EASTER FAVORITE

FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY LILY SIMPSON

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Roulade
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HUMMINGBIRD ROULADE

Makes 10 to 12 servings

The epitome of bright spring flavors, the classic hummingbird cake was due for a roulade riff. A pecan- and banana-rich cake base receives a brush of Pineapple Simple Syrup before being rolled and blanketed in a browned butter and cream cheese frosting.

- ⅔ cup (133 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (2 grams) almond extract
- ¾ cup (94 grams) all-purpose flour
- ¼ cup (24 grams) ground pecans
- ½ teaspoon (2.5 grams) baking powder
- ½ teaspoon (1 gram) ground cinnamon
- ¼ teaspoon kosher salt
- 1 medium banana (130 grams), mashed (about ½ cup plus 1 tablespoon)
- Confectioners' sugar, for dusting
- Pineapple Simple Syrup (recipe follows)
- Browned Butter-Cream Cheese Frosting (recipe follows)
- Garnish: chopped toasted pecans

1. Preheat oven to 350°F (180°C). Spray a 15¼x10¼-inch rimmed baking sheet with baking spray with flour. Line bottom of pan with parchment paper; spray parchment.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat granulated sugar and eggs at medium-high speed until pale, fluffy, and doubled in size, about 4 minutes. Beat in extracts.
3. In a medium bowl, whisk together flour, ground pecans, baking powder, cinnamon, and salt. Add flour mixture to sugar mixture alternately with banana, beginning and ending with flour mixture, gently folding with a balloon whisk just until combined after each addition. Pour batter into prepared pan, spreading with an offset spatula.
4. Bake until lightly golden and cake springs back when lightly pressed in center, 9 to 11 minutes. Immediately run a thin knife or a small offset spatula around edges of cake. Using a fine-mesh sieve, dust top of cake with confectioners' sugar. Place a clean kitchen towel on top of cake. Invert cake onto a baking sheet or a large cutting board; discard parchment. Starting with one short side, immediately roll up cake and towel together, jelly roll style. Place, seam side down, on a wire rack, and let cool completely.
5. Carefully unroll cooled cake. Using a pastry brush, brush cake with Pineapple Simple Syrup. (You will have some left over.) Reserve 1 cup (238 grams) Browned Butter-Cream Cheese Frosting. Spread remaining frosting on cake, leaving a ½-inch border on short side that is bottom seam. Gently reroll cake without towel, lifting, laying, and gently tucking roll on top of filling, making sure not to press hard. Using towel as a sling, place roulade, seam side down, on a wire rack or a baking sheet. Refrigerate until set, about 45 minutes.
6. Spread reserved Browned Butter-Cream Cheese Frosting on top of roulade, and garnish with chopped pecans, if desired. Serve immediately.

Pineapple Simple Syrup

Makes ¾ cup

- ½ cup (100 grams) granulated sugar
- ½ cup (120 grams) pineapple juice

1. In a small saucepan, heat sugar and pineapple juice over medium heat, stirring occasionally, until sugar dissolves. Remove from heat, and let cool completely before using.

Browned Butter-Cream Cheese Frosting

Makes about 2½ cups

- 8 ounces (226 grams) cream cheese, softened
- ½ cup (113 grams) browned butter (see Note), room temperature
- 4 cups (480 grams) confectioners' sugar
- 2 tablespoons (30 grams) heavy whipping cream

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium-high speed until smooth. Reduce mixer speed to medium, and add confectioners' sugar, ½ cup (60 grams) at a time, alternately with cream, beating until combined. Use immediately.

Note: *To make browned butter, in a small light-colored saucepan, melt ¾ cup (170 grams) unsalted butter over medium heat. Cook, stirring occasionally, until butter solids are golden brown and nutty in aroma.*

Measure ½ cup (113 grams) browned butter in a heatproof liquid-measuring cup; let cool until solid and room temperature before using.

CHOCOLATE CREAM ROULADE

Makes 10 to 12 servings

Just like a Swiss roll, only bigger, better, and baked from scratch. Adorned with your favorite Easter candy pressed into the silky Chocolate Ganache, this is the roulade for the dedicated chocoholics.

- **3 large eggs (150 grams), room temperature**
- **⅔ cup (133 grams) granulated sugar**
- **1 teaspoon (4 grams) vanilla extract**
- **½ cup (63 grams) all-purpose flour**
- **¼ cup (21 grams) Dutch process cocoa powder, sifted**
- **½ teaspoon (2.5 grams) baking powder**
- **¼ teaspoon kosher salt**
- **Confectioners' sugar, for dusting**
- **Simple Syrup (recipe follows)**
- **½ cup (156 grams) dulce de leche**
- **Milk Chocolate Buttercream (recipe follows)**
- **Chocolate Ganache (recipe follows)**
- **Garnish: whole candy-coated milk chocolate mini eggs, crushed candy-coated milk chocolate mini eggs**

1. Preheat oven to 350°F (180°C). Spray a 15¼x10¼-inch rimmed baking sheet with baking spray with flour. Line bottom of pan with parchment paper; spray parchment.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat eggs at medium-high speed. Gradually add granulated sugar, beating until mixture is thick, pale yellow, and doubled in size, about 4 minutes. Beat in vanilla.
3. In a medium bowl, whisk together flour, cocoa, baking powder, and salt. Using a balloon whisk, gently fold flour mixture into egg mixture. Pour batter into prepared pan, and gently smooth with an offset spatula.
4. Bake until cake springs back when lightly pressed in center, 9 to 11 minutes. Immediately run a thin knife or a small offset spatula around edges of cake. Using a fine-mesh sieve, dust top of cake with confectioners' sugar. Place a clean kitchen towel on top of cake. Invert cake onto a baking sheet or a large cutting board; discard parchment. Starting with one short side, immediately roll up cake and towel together, jelly roll style. Place, seam side down, on a wire rack, and let cool completely.
5. Carefully unroll cooled cake. Using a pastry brush, brush cake evenly with Simple Syrup. (You will have some left over; see Note.) Using an offset spatula, spread dulce de leche over cake, leaving a ½-inch border around edges. Spread Milk Chocolate Buttercream over dulce de leche, leaving a ½-inch border on short side that is bottom seam. Gently reroll cake without towel, lifting, laying, and gently tucking roll on top of filling, making sure not to press hard. Using towel as a sling, place roulade, seam side down, on a wire rack or a baking sheet. Refrigerate until set, about 45 minutes.
6. Trim edges of roulade as desired. Spoon Chocolate Ganache on top of roulade, and garnish with chocolate eggs, if desired. Refrigerate until ready to serve.

Note: *Beyond moistening cake layers, any extra Simple Syrup is great swirled into coffee, tea, and more.*

Simple Syrup

Makes ¾ cup

- **½ cup (100 grams) granulated sugar**
- **½ cup (120 grams) water**

1. In a small saucepan, heat sugar and ½ cup (120 grams) water over medium heat, stirring occasionally, until sugar dissolves. Remove from heat. Let cool completely before using.

Milk Chocolate Buttercream

Makes about 3 cups

- **⅔ cup (133 grams) granulated sugar**
- **2 large egg whites (60 grams), room temperature**
- **¼ teaspoon kosher salt**
- **¾ cup (170 grams) unsalted butter, cubed and softened**
- **4 ounces (113 grams) 31% cacao milk chocolate, melted**

1. In the heatproof bowl of a stand mixer, whisk together sugar, egg whites, and salt by hand. Place bowl over a saucepan of simmering water. Cook, whisking occasionally, until an instant-read thermometer registers 155°F (68°C) to 160°F (71°C).
2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until bowl is cool to the touch, about 8 minutes. Reduce mixer speed to medium; add butter, 2 tablespoons (28 grams) at a time, beating until combined after each addition. Add melted chocolate, and beat until well combined. Use immediately.

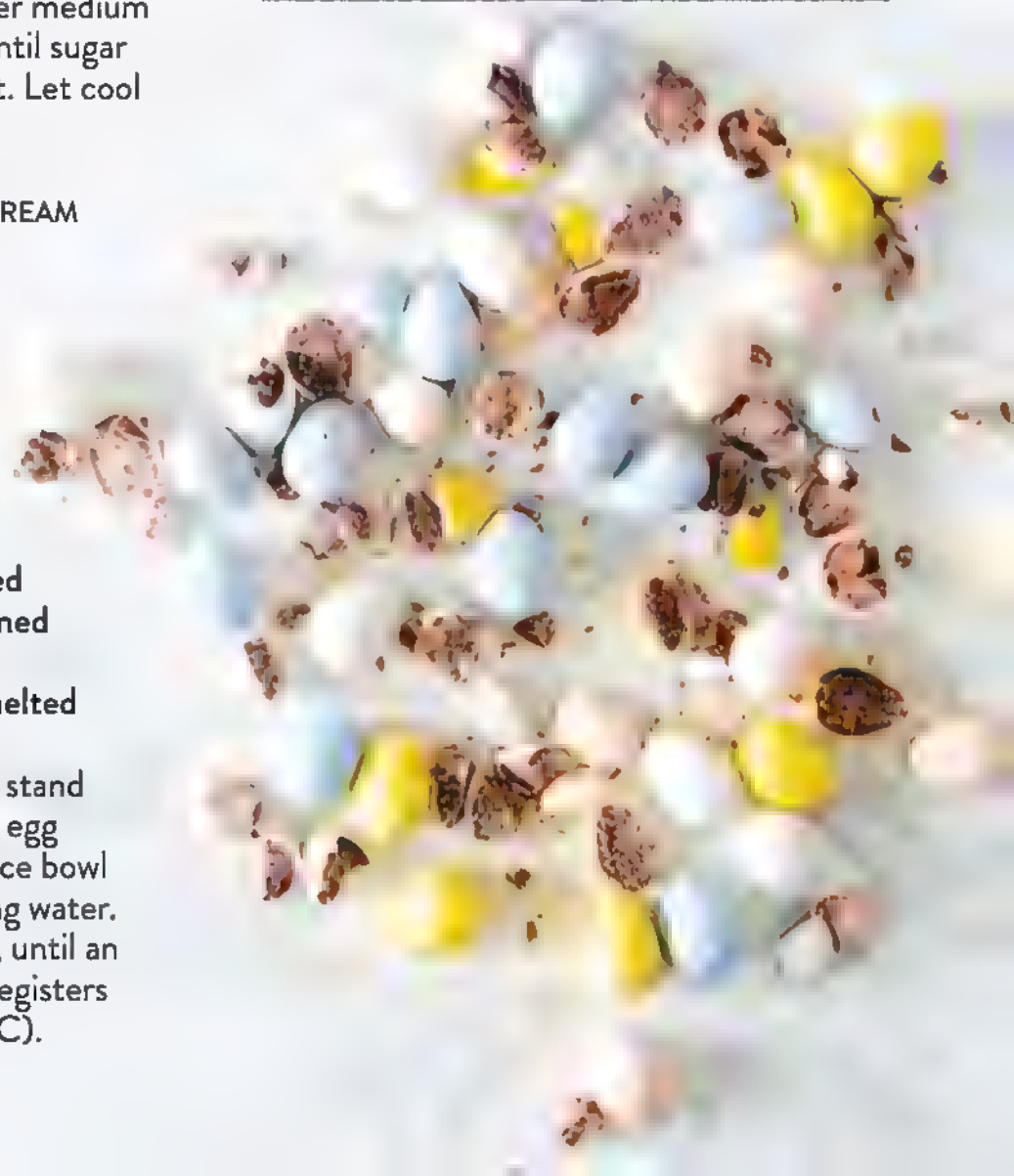
Chocolate Ganache

Makes about 1½ cups

- **6 ounces (170 grams) 31% cacao milk chocolate, chopped**
- **¼ cup (60 grams) heavy whipping cream**

1. In a medium heatproof bowl, place chocolate.
2. In a small saucepan, heat cream over medium heat until steaming. (Do not boil.) Pour over chocolate; let stand for 2 minutes. Stir until chocolate is melted and mixture is smooth. Use immediately.

PRO TIP
Why do we roll up our cake while it's still hot? During the cooling process, your cake stiffens into this rolled shape, with the towel acting as a placeholder for your filling. This should help prevent cracking when you do your final roll.



NEAPOLITAN ROULADE

Makes 10 to 12 servings

Stunningly striped and delicately flavored, this Neapolitan twist on roulade promises the delicious strawberry, chocolate, and vanilla combination in a single bite.

- ¾ cup (150 grams) granulated sugar
- 4 large eggs (200 grams), room temperature
- 1 teaspoon (6 grams) vanilla bean paste
- 1 cup (125 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ¼ cup plus 2 tablespoons (90 grams) sour cream, room temperature
- ¼ cup (56 grams) vegetable oil
- 1½ tablespoons (7.5 grams) Dutch process cocoa powder, sifted
- Pink gel food coloring
- Confectioners' sugar, for dusting
- Vanilla Simple Syrup (recipe follows)
- Vanilla Bean and Strawberry Buttercreams (recipe follows)
- Garnish: chopped dark chocolate

1. Preheat oven to 350°F (180°C). Spray a 15¼x10¼-inch rimmed baking sheet with baking spray with flour. Line bottom of pan with parchment paper; spray parchment.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat granulated sugar and eggs at high speed until thick and pale, 5 to 7 minutes. Beat in vanilla bean paste.
3. In a medium bowl, whisk together flour, baking powder, and salt. Gently fold flour mixture into sugar mixture.
4. In a small bowl, whisk together sour cream and oil. Gently fold sour cream mixture into batter. Transfer one-third of batter (about 203 grams) to a medium bowl; gently fold in cocoa until combined. Transfer one-third of plain batter (about 203 grams) to another medium bowl; gently fold in 1 drop food coloring. Leave remaining batter as is. Spoon batters into 3 separate pastry bags, and cut a ¼-inch opening in tips. Pipe batters in alternating diagonals across prepared pan.
5. Bake until set and top springs back when touched in center, 9 to 11 minutes. Immediately run a sharp knife around edges of pan to loosen cake. Using a fine-mesh sieve, dust top of cake with confectioners' sugar. Place a clean kitchen towel on top of cake. Invert cake onto a baking sheet or a large cutting board; discard parchment. Starting with one short side, immediately roll up cake and towel together, jelly roll style. Place, seam side down, on a wire rack, and let cool completely.
6. Carefully unroll cooled cake, and generously brush with Vanilla Simple Syrup. Spread strawberry portion of Vanilla Bean and Strawberry Buttercreams on top, leaving a ½-inch border along short side that is bottom seam. Gently reroll cake without towel, lifting, laying, and gently tucking roll on top of filling, making sure not to press hard. Using towel as a sling, place roulade, seam side down, on a baking sheet. Brush top and sides of roulade with Vanilla Simple Syrup. Refrigerate for 1 hour. Trim edges of roulade as desired.
7. Place vanilla portion of Vanilla Bean and Strawberry Buttercreams in a pastry bag fitted with a ⅜-inch open star piping tip (Ateco #824). Pipe on top of roulade. Garnish with chopped chocolate, if desired.

Vanilla Simple Syrup

Makes ¾ cup

- ½ cup (100 grams) granulated sugar
- ½ cup (120 grams) water
- 1 teaspoon (4 grams) vanilla extract

1. In a small saucepan, heat sugar and ½ cup (120 grams) water over medium heat, stirring occasionally, until sugar dissolves. Remove from heat, and stir in vanilla. Let cool completely before using.

Vanilla Bean and Strawberry Buttercreams

Makes 4 cups

- 1 cup (200 grams) granulated sugar
- 3 large egg whites (90 grams), room temperature
- 1¼ cups (284 grams) unsalted butter, cubed and softened
- 1 teaspoon (6 grams) vanilla bean paste
- ¼ teaspoon kosher salt
- ¼ cup (80 grams) seedless strawberry jam

1. In the heatproof bowl of a stand mixer, whisk together sugar and egg whites by hand. Place bowl over a saucepan of simmering water. Cook, whisking occasionally, until an instant-read thermometer registers 155°F (68°C) to 160°F (71°C).
2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until bowl is cool to the touch, about 8 minutes. Add butter, 2 tablespoons (28 grams) at a time, beating until combined after each addition. Beat in vanilla bean paste and salt.
3. Reserve 1 cup (161 grams) buttercream. Whisk jam into remaining buttercream. Use immediately.

> **PRO TIP**
> Each of our fillings is used immediately—meaning no refrigeration! This is to make sure your filling is soft enough to spread with ease (i.e., not too cold). Picture the damage caused by smearing chilled, solid butter on untoasted bread—yikes! The easier the strokes, the less likely you'll tear the delicate sponge cake while smoothing the filling.

PISTACHIO ROULADE

Makes 10 to 12 servings

Vibrant, nutty pistachio is the star of this roulade. Complemented by tart raspberry jam and a cloudlike whipped Ricotta Filling, this cake offers spring flavors with an Italian taste.

- ⅔ cup (133 grams) granulated sugar
- 3 large eggs (150 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (3 grams) tightly packed orange zest
- ½ cup (94 grams) all-purpose flour
- ⅓ cup (48 grams) ground pistachios (see Note)
- ½ teaspoon (2.5 grams) baking powder
- ¼ teaspoon kosher salt
- Confectioners' sugar, for dusting
- ½ cup (155 grams) seedless raspberry jam
- Ricotta Filling (recipe follows)
- Garnish: chopped pistachios

1. Preheat oven to 375°F (190°C). Spray a 15¼x10¼-inch rimmed baking sheet with baking spray with flour. Line bottom of pan with parchment paper; spray parchment.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat granulated sugar and eggs at medium-high speed until thick, pale yellow, and doubled in size, about 4 minutes. Beat in vanilla and orange zest.
3. In a medium bowl, whisk together flour, ground pistachios, baking powder, and salt. Using a balloon whisk, gently fold flour mixture into sugar mixture. Pour batter into prepared pan, and gently spread with an offset spatula.

4. Bake until lightly golden and cake springs back when lightly pressed in center, 10 to 15 minutes. Immediately run a thin knife or a small offset spatula around edges of cake. Using a fine-mesh sieve, dust top of cake with confectioners' sugar. Place a clean kitchen towel on top of cake. Invert cake onto a baking sheet or a large cutting board; discard parchment. Starting with one short side, immediately roll up cake and towel together, jelly roll style. Place, seam side down, on a wire rack, and let cool completely.
5. Carefully unroll cooled cake. Spread jam onto cake, leaving ½-inch border around edges. Reserve 1 cup (198 grams) Ricotta Filling. Spread remaining Ricotta Filling onto jam, leaving a ½-inch border along short side that is bottom seam. Gently reroll cake without towel, lifting, laying, and gently tucking roll on top of filling, making sure not to press hard. Using towel as a sling, place roulade, seam side down, on a wire rack or a baking sheet. Refrigerate until set, about 45 minutes.
6. Trim edges of roulade as desired. Spread reserved Ricotta Filling on top of roulade, and garnish with chopped pistachios, if desired. Refrigerate until set, 45 minutes. Cover and refrigerate for up to 3 days.

Note: *We used a food processor to grind our pistachios.*

Ricotta Filling

Makes about 3 cups

- **15 ounces (425 grams) double-cream ricotta cheese***
- **1 teaspoon (5 grams) orange blossom water**
- **½ cup (120 grams) cold heavy whipping cream**
- **¼ cup (30 grams) confectioners' sugar**

1. In a large bowl, whisk ricotta until loosened. Whisk in orange blossom water until combined.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream and confectioners' sugar at medium-high speed until stiff peaks form. Using a spatula, fold whipped cream mixture into ricotta mixture. Use immediately.

**We used Galbani Double Cream Ricotta Cheese.*

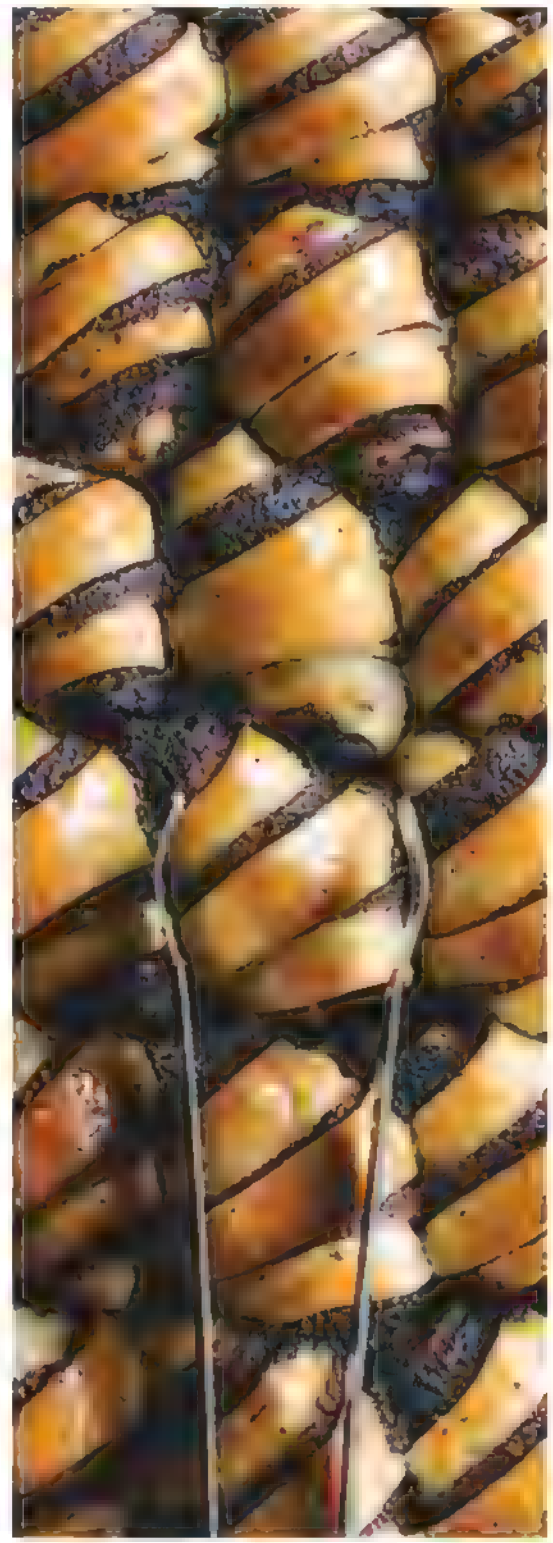
CITY OF BROTHERLY LOAVES

. . . AND CROISSANTS, CONCHAS, AND MORE FROM THE BEST BAKERIES IN PHILADELPHIA, PENNSYLVANIA

BY ADAM ERACE
PHOTOGRAPHY BY NEAL SANTOS

You can't win a war with hungry soldiers. George Washington was learning this the hard way as the tide of the American Revolution turned against him while his army struggled on skimpy rations. Enter the country's first Baker Master, Christopher Ludwick, a German immigrant who'd come to prominence in Philadelphia, Pennsylvania, for both his devotion to the revolution and his baking prowess. Washington tasked him with centralizing the army's bread supply, and Ludwick performed so ably that after the British surrender at Yorktown, Washington celebrated with 6,000 loaves, telling his Baker Master, "Let it be good, old gentleman, and let there be enough of it, if I should want myself."

The directive lives on today in Philly, where there is certainly enough. From neo-sourdough temples (High Street, Mighty Bread) to idiosyncratic Insta-bakeries (New June, Ursa Bakery) to ancient biscotti boxes (Termini Bros Bakery, Isgro Pastries) to the spiritual descendants of Ludwick's German tradition (Stock's Bakery, Mayfair Bakery, Holmesburg Bakery), there are too many to name. So, here are five favorites clustered in one walkable square mile of South Philly. And if you get a chance between the za'atar croissants and ultra-fudgy sea-salted brownies, stop by the Museum of the American Revolution in Old City, where the Baker Master's gingerbread cookie molds are part of the permanent collection.



CENTER CITY SOFT PRETZEL CO.

816 Washington Ave.
centercitypretzel.com

Between the commercial garage door outside, the barely-there retail area inside, and the nondescript location among the wholesalers of Washington Avenue, you could be forgiven for thinking Center City Soft Pretzel Co. was a factory. "It's very industrial and we're known as being a hole in the wall, but there's so much more going on than punching out cogs for the next person," says Erika Tonelli Bonnett, whose family started this legendary place in 1981. "My father always referred to it as a bakery, so I do, too. We're not a factory; we're a bakery." What they bake from a mixture of high-gluten flour, water, and yeast is the quintessential Philadelphia-style pretzel, a dark brown, compressed figure eight with a bark-like exterior and doughy knot. As most other "Philly" soft pretzels have gone corporate and stretched themselves into loopier affairs, Center City's style has become even more singular, a piece of edible history preserved by Erika, who thinks of the bakery as a sibling. "Because we grew up alongside of each other, because if my dad wasn't with me or my sister, he was here. Sometimes she is a real pain, but she's family. We fight, but we love each other."

SECOND DAUGHTER BAKING COMPANY

1901 S. 9th St., Unit 403
seconddaughterbakingco.com

Rhonda Saltzman came home one night in January 2020 to find the Chinatown apartment she shared with her younger sister, Mercedes Brooks, on fire. It was the kickoff to a difficult year, one in which the sisters lost their home, their jobs, and a beloved uncle. "Something needs to come out of this," Rhonda remembers thinking. That something was Second Daughter, the online bakery the sisters have always wanted to open together, one inspired by nostalgic childhood treats and powered by rigorous local sourcing, a minimalist aesthetic, and Rhonda's classical culinary training. In their recently expanded atelier, pastel buttercream brushstrokes mimic impressionist flowers on layer cakes collared in vanilla Swiss meringue, bourbon-soaked Pennsylvania apples wassail in oatmeal-crumbed tarts, and the generously sea-salted, fudgy-centered, chewy-cornered, crackly-topped, award-winning brownies are like if Betty Crocker and Dominique Ansel collab'ed on a box mix. In less than a year, Second Daughter went from an inkling born of tragedy to the most talked-about new bakery in the city—all without a traditional storefront. "The year from hell ended on such a spirited high note," Rhonda says, and the business has only continued to grow. "We've had so much going on," Mercedes adds, "and we are still here."

MEXIPINO PHILLY

facebook.com/mexipinophilly

Before she had her son, Santiago, Roxxanne Delle Site-Jeronimo was up to her elbows in rose petals and pistachios, baking exquisite pastries for the acclaimed Lebanese restaurant Suraya. "I was very happy working under somebody else," she says. "I would have never even thought about having my own business if I didn't have Santiago." He came along in March 2021, and Mexipino, Roxxanne and husband Alfredo Jeronimo Tellez's delivery-based virtual bakery, arrived in August. The name and menu nod to Alfredo's Mexican and Roxxanne's Filipina and Puerto Rican heritages: silky tres leches cakes tinted seafoam green with pandan leaf, brioche-like ensaymada rolls with scalloped concha tops, crumbly shortbread cookies marbled with purple ube, and more in a weekly changing sampler box. These desserts represent "both families coming together," Roxxanne says. "I really want [Santiago] to be able to experience and recognize his culture, even through food."

NEW YORK BAKERY

2215 S. 11th St.
facebook.com/New-York-Bakery-nyb-103943304408896

Back when 62-year-old Stephen Candeloro was a kid, the neighborhood regulars of his father's no-frills New York Bakery would make a beeline from the 9 a.m. Children's Mass at Epiphany of Our Lord down the street to the bakery for the rectangular, cheese-less tomato pies affectionately known as Church Pizza. "The nuns hated me," says Stephen. "I could never go to church because my job was making the tomato pies!" Though the neighborhood has changed since Stephen took over the business from his father in the late 1980s, the tomato pie—a touchstone of Italian American bread bakery culture in Philly—has not. It's still judiciously painted with crimson gravy, still baked in the circa-1950s, oil-powered brick ovens in pans so black they leave smudges on your fingertips, still existing in some incomparably delicious limbo between a piece of bread and a piece of pizza. And Stephen, who hasn't taken a week off since his 1987 wedding, still makes it, along with crusty, plainspoken rolls and loaves, available sesame-seeded or plain. "Some days are breader than others," he says, before launching into a well-rehearsed stream of baking puns. "I just keep doughin'."

ESSEN BAKERY

1437 E. Passyunk Ave.
essenbakery.com

Tova du Plessis inherited her perfectionist streak from her mom, so it only makes sense that she started Essen Bakery with one goal in mind: "To make the best babka." Setting reasonable expectations is not a strong suit of this South African med student-turned-pastry chef. Fortunately, baking is, and the chocolate-under-the-fingernails scrumptiousness of that babka—a tactile labyrinth of yeasted bread, molten cocoa, and halva crumbles—and other treasures inspired by Tova's Jewish heritage catapulted Essen from a 2016 test run to instant essential status in South Philly, an area whose earliest (and often forgotten) immigrants were Jews from Eastern Europe. Beyond the glossy challahs, incredible bagels, and plush preserves-filled doughnuts, Tova is also a laminated-pastry whisperer, raising flakes into za'atar croissants veined green like emerald mines and around apricot domes and Delicata squash rings for sweet and savory diamond-shaped Danish. "If my mom was going to bake or cook, she was always working on making everything the perfect version," Tova says. The babka hasn't fallen far.

Hot Cross Buns

A LOOK AT THE SWEET SUPERSTITION AND LORE BEHIND THE CENTURIES-OLD EASTER CLASSIC

BY KYLE GRACE MILLS

One a penny, two a penny, hot cross buns. It's a chant that has echoed through the ages, from the street hawkers of 18th-century London, England, to the modern-day child learning their first notes on the piano. There's a romantic, Dickensian ring to it, recalling bakeries dimly lit by waning candles, where a frantic rotation of hot cross buns is ushered to and from wood-fired ovens. And why not? The rhyme's namesake, the hot cross bun, is the picture of Old-World romanticism. A crisp white cross lays atop a bun studded with jewel-like speckles of sultanas and raisins. Torn open for a generous pat of butter, the aromas of warm spice and bright citrus rise into the air with wisps of steam. Today, hot cross buns are a delicacy classically reserved for Good Friday, marking the end of Lent. But their symbolic importance goes back thousands of years to the very antiquity of bread-baking.

Bread loaves marked with a cross have been found at ancient archaeological sites in Egypt, Greece, and Italy. Most were baked to celebrate pagan rites focused on renewal. The cross could be a reference to the four phases of the moon or the four seasons, but it always marked a time of rebirth. The Germanic Saxons are also believed to have served the cross-cut buns during feasts celebrating Ēostre, the goddess of spring. Once the Saxons made their way to the British Isles and became the Anglo-Saxons, Ēostre would become the more familiar Eastre, the eventual namesake of Easter. As the Roman empire attempted to coax its pagan subjects to convert to Christianity, many ancient traditions snuck into Christian celebrations, smoothing the religious transition. Buns and loaves scored with a cross were quickly inducted into the Christian baking tradition, symbolizing not only Jesus's death on the cross but also his subsequent resurrection. The sweet theme of renewal continued.

While the cross portion of the bun may seem to have obvious connotations, many more pieces of the hot cross bun recipe hold symbolic weight. The cinnamon, nutmeg, and allspice are said to refer to the spices used to embalm Jesus's body. The citrus, whether present as candied peel, juice, or simple zest, is meant to denote Christ's bitter suffering on the cross. With a bread so rife with symbolism, its unsurprising that hot cross buns also have their fair share of superstitions. Hot cross buns took on the role of protective talisman for sailors at sea, safeguarding ships from storms. They were hung from the rafters of homes to ward off evil spirits and fire, supposedly staying unspoiled until the following year on Good Friday. A hot cross bun purchased on Good Friday was rumored to have healing powers, and bits of the bun could be mixed into restorative tonics throughout the year. The sweetest lore hails from Ireland, where a hot cross bun is split between two friends to ensure their friendship throughout the year.

The hot cross buns we're more familiar with may have spawned from a medieval predecessor, the Alban bun. In the 14th century, Brother Thomas Rocliffe of St. Albans Abbey began doling out cross-adorned spice buns to the poor on Good Friday. His recipe was enriched with eggs, sweetened with currants, and spiced with either cardamom or grains of paradise, a West African spice that became a popular substitute for black pepper in the 14th and 15th centuries. The greatest difference between the Alban bun of yesteryear and the hot cross bun of today lies in the cross. The Alban bun has its cross slashed into the dough, much like Irish soda bread, while the modern hot cross bun has a piped cross of either shortcrust, flour paste, or icing.

Vague references to these holiday buns are made throughout history, but they made a particular splash in 1592. Queen Elizabeth I issued a royal edict that prohibited the sale of hot cross buns and other spiced breads on any day other than Good Friday, burials, and Christmas. The edict helped further distinguish hot cross buns as a reverent food to be enjoyed only on important religious occasions. It also brought the buns into the domestic kitchen, as those wishing to enjoy hot cross buns illicitly had to recreate the magic in the privacy of their own homes. The penalty for being caught selling these delicious buns out of season? All spiced and raisin-studded contraband had to be turned over to the hungry poor.

Still, the hot cross buns of Tudor England probably bore only a passing resemblance to the buns we enjoy today. Sugar, spice, and even dried fruit were considered rich and difficult-to-attain ingredients. In other words, the tastier your bun, the richer your household. Lenten rules for baking were stricter as well, with many breads baked during the Easter season lacking all dairy. Luckily, as time went on, the hot cross bun got sweeter, richer, and better. By the 18th century, a full-blown renaissance of the hot cross bun was underway.

Due to increased trade and travel, sugar was no longer an expensive ingredient, and items that were once rare, like spices and sultanas, became more readily available. Even the invention of a semi-closed oven, a byproduct of the Industrial Revolution, helped pave the way toward a better hot cross bun.

By the time hot cross buns were being written into a famous rhyme in the late 18th century, it seemed that they had always, and would always, be part of the fabric of Easter celebration. Charles Dickens Jr. poked fun at the mysterious yet constant tradition in the literary journal *All the Year Round*: "Who these vendors are, whence they come, and what is their occupation on the other three hundred and sixty four days of the year, are questions left somewhat in mystery; for the people are evidently not all connected with the baking trade. That the buns are all hot, that they are crossed, that they are 'one a penny, two a penny,' are facts asserted in a very determined and unanimous way by the vendors. And herein is suggested a speculation—why are hot cross buns always the same price?"

Our modern age of hot cross buns is decidedly more decadent and, alas, pricier than a penny. Marks & Spencer offers a cornucopia of flavors, from cocoa buns studded with milk and white chocolate to a savory Cheddar and Marmite revamp. The American brand Entenmann's offers a hot cross bun that has more in common with a holiday fruit cake than its lightly sweet ancestor, featuring vivid red and green candied cherries alongside the traditional raisins and a bright white icing cross. In London, the hot cross bun has undergone a multicultural evolution. Last Easter, city dwellers could find hot cross babka at Shuk, hot cross naan at Cinnamon Kitchen, and a hot cross macaron ice cream sandwich at Yolkin. Purists can still enjoy more-traditional hot cross buns at many bakeries across the world, but there is perhaps no finer way to enjoy hot cross buns than to bake them yourself.

HOT CROSS BUNS

Makes 12 buns

Our take on the British classic has all the hallmarks of the original, bursting with sweet currants, candied orange peel, and warm spices and adorned with a striking cross. Still, we made a few tasty twists, incorporating rich butter and aromatic orange blossom water into our flour paste cross. It's the perfect bite of time-honored taste and tradition.

- 1 cup (128 grams) currants
- ¾ cup (180 grams) hot fresh orange juice (180°F/82°C to 185°F/85°C)
- ¾ cup (180 grams) warm whole milk (105°F/41°C to 110°F/43°C)
- ½ cup (120 grams) warm water (105°F/41°C to 110°F/43°C)
- ½ cup (100 grams) granulated sugar, divided
- 4½ teaspoons (14 grams) active dry yeast
- 5⅔ cups (708 grams) plus ½ cup (63 grams) all-purpose flour, divided
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (1 gram) ground nutmeg
- ¼ teaspoon ground allspice
- ⅓ cup (76 grams) unsalted butter, melted
- 3 large eggs (150 grams), room temperature and divided
- ⅔ cup (90 grams) chopped candied orange peel
- 5 tablespoons (70 grams) unsalted butter, room temperature
- 1 teaspoon (4 grams) orange blossom water*
- ½ teaspoon (2.5 grams) water

1. In a large bowl, combine currants and hot orange juice. Cover with plastic wrap, and let stand for 20 minutes. Using a fine-mesh sieve, strain currants, discarding excess liquid.
2. In the bowl of a stand mixer, combine warm milk, ½ cup (120 grams) warm water, ¼ cup (50 grams) sugar, and yeast. Let stand until foamy, about 10 minutes.
3. In a large bowl, whisk together 2⅔ cups (333 grams) flour, salt, cinnamon, nutmeg, allspice, and remaining ¼ cup (50 grams) sugar. Add flour mixture to yeast mixture, and using the paddle attachment, beat at low speed just until combined. Beat in melted butter and 2 eggs (100 grams). Add currants and candied orange peel, and beat until combined. Gradually add 2⅔ cups (333 grams) flour, beating until combined; scrape sides of bowl
4. Switch to the dough hook attachment. Beat at low speed until a smooth, elastic, slightly tacky dough forms, 4 to 6 minutes, adding up to ⅓ cup (42 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.
5. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
6. Spray a 13x9-inch rimmed baking sheet with baking spray with flour.
7. Lightly punch down dough, and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and divide into 12 portions (about 128 grams each). Roll each portion into a ball. Place about ¼ inch apart on prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, buns are touching, and dough holds an indentation when poked, about 40 minutes.
8. Preheat oven to 375°F (190°C).
9. In a small bowl, whisk remaining 1 egg (50 grams). Brush tops of rolls with egg.
10. Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat room temperature butter and remaining ½ cup (63 grams) flour at medium-low speed; slowly add orange blossom water and ½ teaspoon (2.5 grams) water, beating until a thick paste forms and stopping to scrape sides of bowl. Spoon paste into a pastry bag, and cut a ¼-inch opening in tip. (Alternatively, use a pastry bag fitted with a ¼-inch round piping tip [Ateco #802].) Pipe paste on top of buns in continuous lines following curves of rolls to form a cross over each.
11. Bake until golden brown and an instant-read thermometer inserted in center of a bun registers 190°F (88°C) to 200°F (93°C), 24 to 30 minutes, loosely covering with foil during final 2 to 5 minutes of baking to prevent excess browning. Serve warm or at room temperature.

**Water can be used in place of orange blossom water.*

fast-fix baking

CARROT CAKE BLONDIES

ALL THE BEST FLAVORS OF CARROT CAKE INCORPORATED
INTO AN EASY-TO-BAKE BATCH OF BLONDIES!

CARROT CAKE BLONDIES

Makes 9 blondies

Chewy, buttery blondies get festive carrot cake flair in this springtime treat. Filled with fresh grated carrot, a blend of warm spices, and crunchy chopped pecans and then slathered with Cream Cheese Frosting and garnished with more toasty pecans, these beautiful blondies are sure to be a crowd-pleaser.

- **1 cup plus 1 tablespoon (234 grams) firmly packed dark brown sugar**
- **1 cup (227 grams) unsalted butter, melted**
- **2 large eggs (100 grams), room temperature and lightly beaten**
- **2 teaspoons (8 grams) vanilla extract**
- **1 cup (147 grams) finely grated carrots (see Note)**
- **1½ cups (188 grams) all-purpose flour**
- **1 teaspoon (2 grams) ground cinnamon**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ teaspoon (1 gram) ground ginger**
- **½ cup (57 grams) chopped lightly toasted pecans**

Cream Cheese Frosting (recipe follows)
Garnish: chopped lightly toasted pecans

1. Preheat oven to 350°F (180°C). Spray a 9-inch square baking pan with baking spray with flour. Line pan with parchment paper, letting edges extend over sides of pan.
2. In a large bowl, whisk together brown sugar, melted butter, and eggs until smooth and well combined. Whisk in vanilla. Fold in carrots.
3. In a medium bowl, whisk together flour, cinnamon, salt, and ginger. Add flour mixture to sugar mixture, and stir just until combined. Fold in pecans. Pour batter into prepared pan, spreading with an offset spatula.
4. Bake until edges are golden brown and center is set, 32 to 35 minutes. Let cool completely in pan on a wire rack.
5. Using excess parchment as handles, remove from pan, and spread Cream Cheese Frosting on top. Garnish with pecans, if desired. Refrigerate in an airtight container for up to 3 days.

Note: *We used the smaller holes on a box grater to grate our carrots.*

Cream Cheese Frosting

Makes about 2 cups

- **8 ounces (226 grams) cream cheese, softened**
- **4 cups (480 grams) confectioners' sugar**
- **2 tablespoons (30 grams) heavy whipping cream**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium-high speed until smooth. Reduce mixer speed to medium-low, and add confectioners' sugar, 1 cup (120 grams) at a time, beating until combined and stopping to scrape sides of bowl. Add cream, and beat at medium-high speed until smooth. Use immediately.

TRISH ON A ROLL

TRICIA TACKLES SWISS ROLLS, CHEESECAKE, AND SPRING CLEANING

My Swiss roll keeps breaking after I let it cool rolled up. Any tips?

There could be a few factors causing your cake to crumble. Recipe ratios or ingredients could be culprits. Swiss rolls, known for their supple superpowers, require a balance of tenderness and gluten development. Breakage could therefore signal proportions of fat or other tenderness-promoting, gluten-inhibiting ingredients like sugar are too high. If your recipe calls for cake flour, it could be that your sponge needs a bit more structure. Consider a higher-protein option, like all-purpose flour, instead. Additionally, proper baking could help produce a crack-free roll. Pulling out your cake as soon as the top springs back when touched is crucial. Too much oven time can make your Swiss roll more prone to fractures. Have a few minor surface cracks? No need to worry. A slather of buttercream or swoopy whipped topping is all you need. They'll not only hide imperfections but also make your cake utterly showstopping. The simplest solution, though, is to start with a solid recipe. Our roulades story on page 89 offers offers four tasty, showstopping choices to try.

How do you get a clean cut on cheesecake for photography?

A cover-worthy cheesecake slice is super simple to achieve. To start, you can use a kitchen torch to gently warm the sides of your springform. This part is optional but can help ensure your chilled cheesecake releases cleanly from the pan's sides. Use a large offset spatula to completely loosen the crust from your springform base before transferring that beauty to a serving plate. From there, place a long, sharp, straight-edged (rather than serrated) knife in a tall jug or canister with enough warm water to cover the blade. If you'd like to be particularly precise, use a ruler to find your cheesecake's midpoint. Then, use a kitchen towel to wipe the knife dry and proceed to slice. Warm and wipe the blade clean between cuts to prevent clumps or crumbs from smearing onto your pristine portions. Avoid using a sawing motion, and instead opt for a clean, up and down slice. And don't fret if your first slice doesn't come out picture-perfect. Our food stylists often expect the first piece to be the sacrificial slice. Once it's removed, there's more elbow room to cut picturesque pieces in its wake.

How should I clean my nonstick coated pans, like my Bundt pans or round cake pans?

You can't beat old-fashioned elbow grease when it comes to cleaning your nonstick coated pans. Even if they're marked as dishwasher-safe, frequent exposure to the appliance's high water temperatures and strong cleaning agents can break down your pan's nonstick coating over time. Instead, opt for some warm, soapy water and a soft sponge or washcloth. Skip coarse pads or scrubbers, which can scratch your pan's surface and promote rusting. For any crusted-on bits, be sure to act fast since the pan's coating is designed to prevent food from sticking. Any especially stubborn spots can get a quick soak. For Bundt pans in particular, soak them for no more than 15 minutes since it can damage their nonstick coating. Try to loosen crusted cake crumbs from a dry pan; it can often be easier than when they're wet. There are also special Bundt cleaning brushes out there with bristled and pointed ends for getting into those detailed, hard-to-reach nooks. And in all cases, be sure to dry your pans properly before storing. This added effort now could mean a longer lifespan for your bakeware.

Have a baking question for Trish? Email us at *bakefromscratch@hoffmanmedia.com* and your question could be featured in our next issue!

CHSWF

Cheers to another great *festival* 22Together!

SAVE THE DATES

MARCH 1–5
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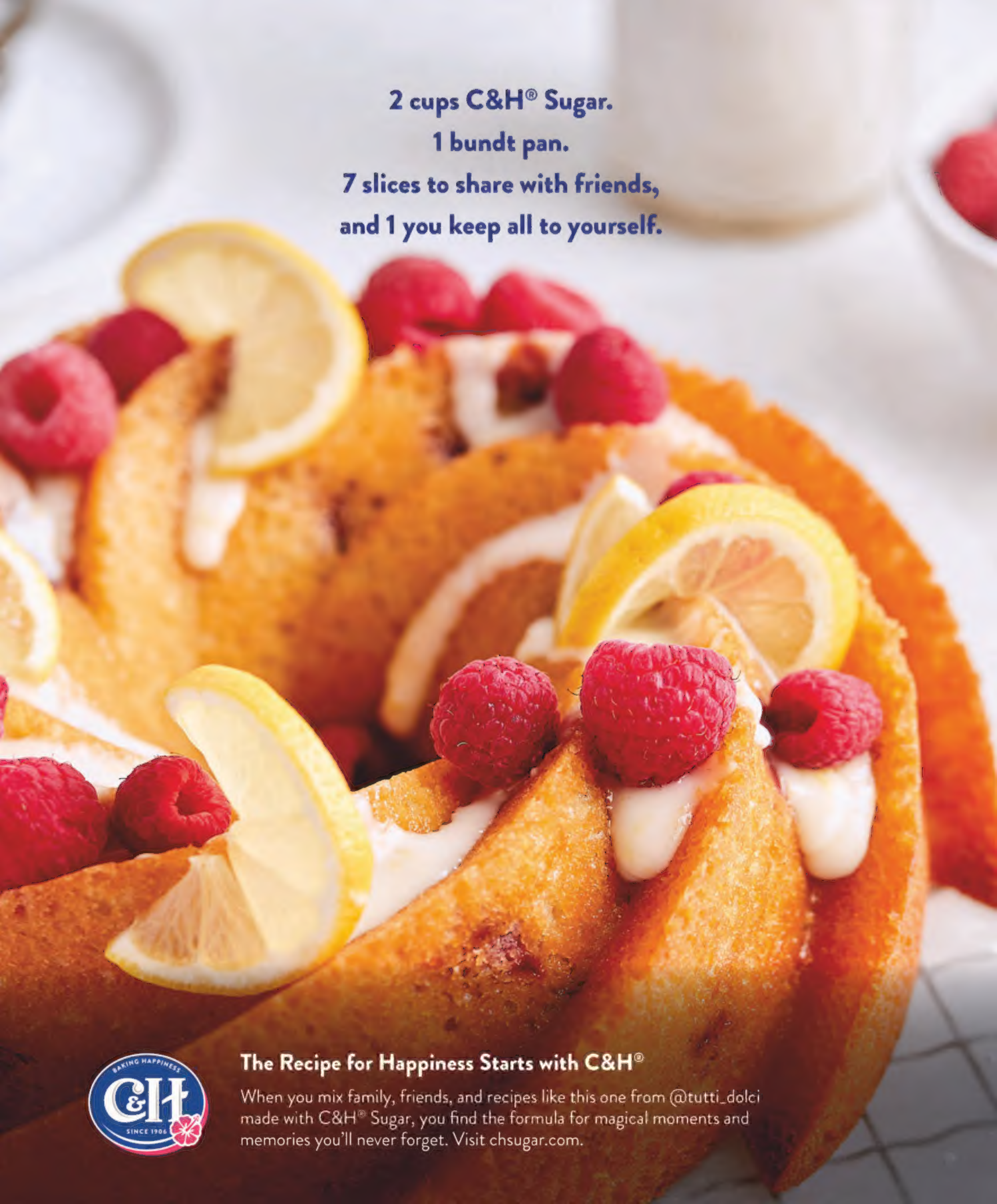
2 cups C&H® Sugar.
1 bundt pan.
7 slices to share with friends,
and 1 you keep all to yourself.
BAKING HAPPINESS
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When you mix family, friends, and recipes like this one from @tutti_dolci made with C&H® Sugar, you find the formula for magical moments and memories you'll never forget. Visit chsugar.com.